

SEPTEMBER 2025

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Easy white choc hedgehog

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MUD CAKE HACK!

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- Our favourite flower artists
- The secret meaning of flowers

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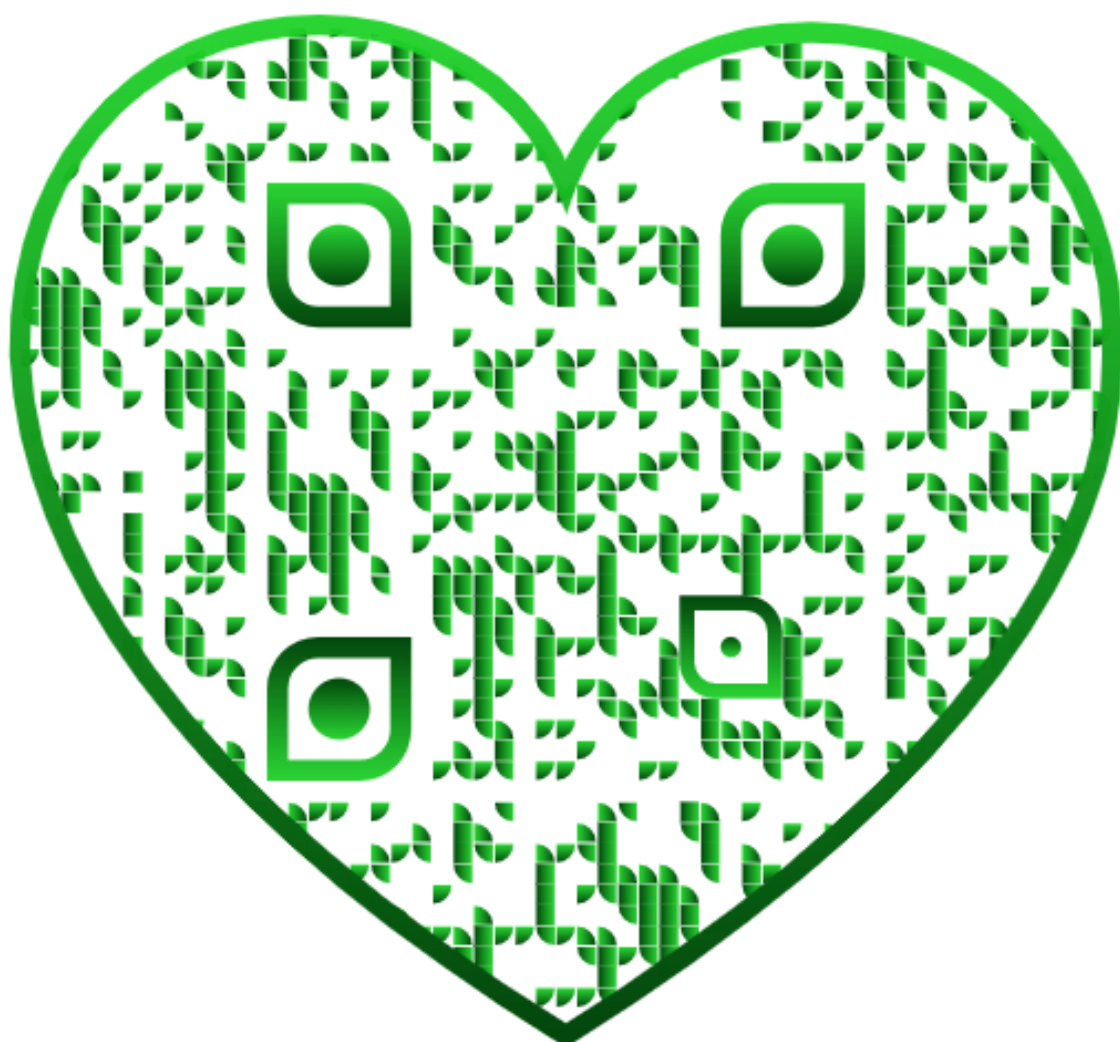
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WITH GENEVA ▶**





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18



134



124

September 2025

Floral issue

ON THE COVER

- 18** 5-ingredient mud cake hack
Spring celebrations, sorted!
- 28** The secret meaning of flowers
What's your bunch really saying?
- 44** Make a clay bouquet with Geneva
Fill a vase to last and last.
- 48,120** DIY vases, and a table
- 62** The world's best flower gardens
Let new travel plans take root.
- 72** Easy white choc hedgehog
- 134** Our favourite flower artists

BE A WINNER!

- 164** Win your rent or mortgage for a year! Enter today for your chance of a payment prize up to \$46,000.

FOOD

- 18** Fresh as a daisy Easy spring recipes that say it with flowers.
- 72** Twist on tradition Make a no-bake white choc hedgehog slice to share.
- 76** Sweet little things Put on a spread of afternoon tea treats with Tilly Pamment's recipes.

86 Cooking with Colin & Clarissa

Flavour-packed food to try now.

96 Better cooking

- 97** Dinner for one Single-serve spinach, feta and ricotta pie.

GARDENING

- 26** From bud to bite Add edible flowers to your kitchen garden.
- 52** Local heroes Celebrate the genius and gorgeousness of native Australian wildflowers.
- 58** Meadows into mowers When maintaining a lawn is making you yawn, it's time to swap backyard grass for a blanket of flowers.
- 150** States of origin Did you know daffodils aren't Dutch and fringe flowers hail from the Himalayas?
- 154** A flowering garden for all seasons Use our flower calendar to have blooms for the entire year.
- 165** Best buddies Vegie patch companion planting made easy.
- 170** Dazzling azaleas with Charlie Show off a star of Japanese gardens.
- 175** Better gardening
- 176** In your garden Plant know-how.
- 178** Moon guide With Milton Black.





52



32

INTERIORS

- 28 The language of flowers** Put together posies with purpose.
- 32 Designer blooms made by you!** Traditional or triangular? Here's how to arrange flowers like a pro.
- 98 Floral interiors** Petal-powered style in subtle, bold or modern looks.
- 106 Wallflowers in bloom** Brush up on the latest trends in wallpaper.
- 111 Better decorating**
- 116 Coming up roses** Ceiling roses, pressed tin florals? These decorative ceilings are to DIY for!
- 124 Dreamy finds for flower lovers** Signature blooms and shopping selections from the BHG team.
- 134 Creativity in bloom** Six Aussie artists and their floral influences.

DIY & CRAFT

- 42 Meet Geneva** Get to know our new Creative Projects Editor, Geneva Vanderzeil.
- 44 Clay bouquet** Craft fabulous faux flowers for your table.
- 48 Fill me up buttercup** Give op-shop ceramics and glassware a brand-new look.

- 120 Parquet the way with Adam** Pull off a floor-less timber coffee table project!

- 160 Sachet away** Bugs, begone! Hang scented pouches in your wardrobe.

- 162 Save-the-day spray** Defend your plants with DIY pyrethrum.

TRAVEL

- 62 Near & far** Must-see flowers to plant in your bucket list.

BETTER YOU

- 182 Bottled bouquets** Your expert guide to floral fragrances, including our picks of the bunch.

REGULAR FEATURES

- 10 Editor's letter**
- 11 Editor's picks**
- 14 Contributors**
- 16 Write to us!** Share your stories.
- 148 Purrfect plants** Keep pets safe and dress them in florals for spring.
- 180 Better books**
- 184 Better finance**
- 186 Better stockists**
- 186 Privacy notice**
- 194 Better experiences**



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Watch us on tv

Every issue we bring you projects and recipes from the show for you to create at home.



FOOD

86 Colin Fassnidge shares hearty helpings of favourites including classic corned beef and crispy fried chicken.

94 Clarissa Feidel grabs her wok to whip up a sticky Nyonya eggplant stir-fry that's ready in 25 minutes, plus irresistible nasi goreng.

DIY

120 Adam Dovile demonstrates how the same technique used to make parquet floors also works for handcrafted timber furniture. See how his coffee table shapes up!

GARDENING

58 Graham Ross visits the beautiful Barwitian Garden, where lawn has been replaced with a bright abundance of flowering plants and ornamental grasses.

170 Charlie Albone celebrates the colourful sight of masses of azalea flowers, and shares how to protect them from red spider mite.



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Flowers have always held a special sort of magic. There's something about them that's hard to put into words, but we all feel it.

Maybe it's the splash of colours that can stop you mid-step, the scent that sparks a memory. Or how you find yourself reaching for your camera even though you know the photo will never quite do them justice.

No matter how deep your love for flowers runs, they are a potent reminder to us all to slow down and notice the small, beautiful things.

Flowers can be soft and delicate, sure. But they can also be bold, sculptural, wild and

completely unexpected. They lift moods, mark milestones, and have inspired centuries of art, design, rituals and storytelling.

So, the BHG team wanted to create a milestone of our own to share with you. This issue is about celebrating everything floral, and a gentle invitation to let your own creativity to bloom.

Inside, you'll find ideas to style your space with dainty or bold motifs, easy and fun DIY projects to try, and art and recipes inspired by or using flowers. Come with us as we travel the world and show you the best flower displays on offer, or delve into the cultural and

historic origins and symbolism of your favourite varieties.

There's something in this issue for you, no matter if you're a green-thumbed gardener, someone who always has a fresh bunch of blooms on the bench, a lover of florals in art, or simply happy to appreciate the splendour of flowers from afar. And if you have another flower lover

in your life, we have some great inspiration on gifting, too.

Whether you favour a playful fuchsia, daisy or poppy, adore the scents of lavender, roses or freesias, or admire the structural forms of magnolia, banksia or birds of paradise, I think we can all agree that flowers bring moments of joy and beauty to our lives.

Turn the page and join us on this journey from bud to bloom. Let's stop and smell the flowers, together.

In full bloom

Megan

Megan Osborne
Editor

WE'RE LOVING



I got to recall some childhood faves looking at the recipes in our Australia Bakes booklet for this issue. That pizza scroll recipe has my name all over it.

JO MCKINNON
Chief sub-editor



The floral calendar (p154) is a keeper! I'll be sticking it up on my wall. It's the definitive guide to keep your garden beautiful all year round.

CAROL TANG
Senior designer

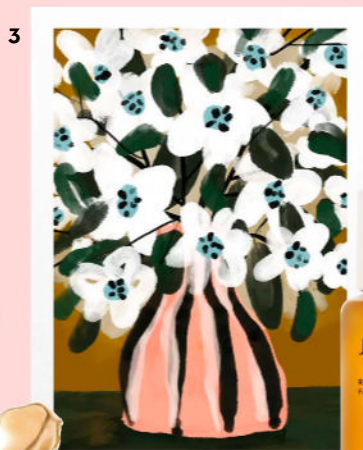


I love the feature on ceiling roses and ceiling decoration (p116). It makes a big impact on an often overlooked part of the room!

NONCINYONI
Stylist

EDITOR'S PICKS

Blossom



Florals bring so much grace, colour and form into our lives. Here are a few floral fancies I think you'll love.

1. Gorman Daffodil hair claw, \$29. A hair clasp is a great accessory to have fun with. Get playful with this daffodil design.

2. Trudon gold-plated flower candlestick, from Myer, \$149. Dress up your dining table with this decorative candlestick holder.

3. Olive et Oriel art print "Pastel Flower Impression No 9" by Treechild, from The Iconic, from \$69.95. This gestural poster print would pair perfectly with a room featuring blues, greens or caramel browns. Turn to page 44 to find the perfect craft project to match it with.

4. Jurlique Rare Rose face oil, \$72. With more than 500 reviews, and an average

4.7 (out of 5) score, this rose face oil is loved by many. The rose scent adds the perfect touch to a mindful beauty ritual.

5. Annika Hazel floral cushion, 50cm x 50cm, from Adairs, \$79.99. I'm a sucker for dainty floral embroidery. Add that to a caramel velvet base, and this cushion has more charm than should be possible.

6. Muna rug, from Castlery, from \$999. This rug combines floral motifs with vintage charm. Curated by stylist Steve Cordony for Castlery, its neutral tones pair with any tone of wood.

7. Sage x Clare Petal bowl in Persimmon, \$64. This sweet resin bowl is so versatile. Perfect for serving snacks or stashing trinkets.

8. Laura Ashley 1.7-litre dome kettle in Elveden Navy, from Harvey Norman, \$189.

Replace benchtop clutter with something that sparks joy, such as this retro-style kettle. It's sure to make afternoon tea an event.

9. Roman blind in William Morris Pimpernel in Teal, from Tuiss Blinds Online, from \$72. Roman blinds are making a comeback and I have my eye on this classic William Morris design for my living room. ■

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Abby, Guide Dogs Client.



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**Guide
Dogs.**



Contributors

Meet the creatives who brought their skills and insights to this issue.



◀ MICHELE CRANSTON *Food stylist*

Michele Cranston has been styling food and writing recipes for more than 20 years. Having studied to be an artist, she fell into working as a chef before combining her passion for images and food into a career as a food stylist. For this issue, she explored her love of colour, texture and flavour through styling Colin and Clarissa's recipes (see page 86).



▲ WILL HORNER *Photographer*

Will Horner is an editorial and portrait photographer with more than 25 years behind the lens. He recently had the pleasure of working on the floral interiors story for this issue (see page 98). He says the studio had a beautiful smell of flowers for days after.

TILLY PAMMENT ▶ *Baker*

Tilly Pamment is an Australian recipe writer, photographer and stylist. She lives in the Blue Mountains with her husband and two children, and is the creative brain behind @tillys_table, where she shares her seasonal baking recipes and inspiration. She's the author of international bestseller *The Plain Cake Appreciation Society*. For her tea-time treats, turn to page 76.



“ I started out in Bristol UK and now call Australia home. Photography has taken me around the world, allowing me to meet and capture some truly incredible people and moments along the way. ”

WILL HORNER, PHOTOGRAPHER



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Letter of the month

Wow – I didn't expect to find so many relevant articles in your magazine, which I was lucky to find in a hotel room whilst away on a sporting trip with my two teenage daughters.

The articles are so motivating and inspiring, especially the guide to painting botanical art and ideas to spark creativity in everyday life. I felt as if this magazine had been written especially for me as it provided the prompts I needed to cook more at home – the indulgent chocolate mousse recipe was so accessible.

I encouraged my daughter to get off her phone and paint botanical flowers with me, which was really special. I was even inspired to pick up my dusty violin for my creativity fix! I had thought the mag only contained articles on building and gardening but have now seen the light.

– Catherine



CONGRATULATIONS

We loved hearing about painting botanical flowers with your daughter! We hope you enjoy the Shark FlexStyle hair styling set, which can hopefully bring you some more bonding moments with your daughters.



Perfect timing

I've been a BHG fan for more years than I care to count but haven't bought the magazine for quite some time.

I spontaneously picked up the July issue on Monday but didn't get a chance to read it until the weekend. That same week, my youngest son and his beautiful girlfriend bought their first home in the gorgeous Dandenongs, with a very sloped block and a bathroom in need of a renovation. Both projects appeared in that issue!

What a wonderful (slightly spooky) coincidence! Needless to say, you now have two new BHG fans.

– Angie

Gratefully received

I enjoy reading your magazine articles and ideas each month, including the craft and pet section. I also love the recipes. Thank you for your service!

– Julie

LAST MONTH

We'll be announcing who won the Ninja Combi 14-in-1 Multicooker, valued at \$499.99, in our October issue.

UP FOR GRABS FOR READERS

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What we're Loving



Our monthly shout out of our favourite product pick, from the BHG team to you.

THIS MONTH'S FAVE

Ninja Combi 14-in-1 Multicooker

WHY WE LOVE IT

1. The combination of steam, air-fry and convection allows you to cook quickly without drying out food.
2. The multiple trays and family-size capacity means cooking generous size meals is a breeze.
3. The sleek and compact unit looks great in kitchens as well as being incredibly versatile.



“The clever proving function takes the guesswork out of rising dough for pizza or breads.”

SARAH MURPHY
Senior food editor



“Being able to cook straight from frozen using the super-heated steam is a game changer for simplifying weeknight dinners.”

SCOTT CASSIDY
Creative director



SCAN ME
Scan this QR code to learn more about this product.

The image is a full-page spread featuring various goat cheese recipes. The background is a textured, light pink surface. Scattered throughout are several edible flowers in shades of yellow, orange, and purple. In the top left, a small cluster of red grapes sits on a light pink plate. The recipes include: a long, rectangular log of goat cheese topped with a mix of orange, yellow, and purple flower petals; a round, flatbread-like base topped with a dollop of goat cheese, a slice of tomato, and a small almond; a log of goat cheese coated in a green herb mixture and topped with dried rose petals; and another round base topped with goat cheese, a slice of tomato, and a small almond. The text 'QUICK FANCY GOAT'S CHEESE' is in the top left, and 'Recipe on page 22' is below it. The main title 'fresh as a daisy' is in a large, white, cursive font in the bottom right. Below the title is a celebratory message about spring recipes, and at the very bottom is the credit line for photography, styling, and recipes.

**QUICK FANCY
GOAT'S CHEESE**
Recipe on page 22

fresh as a daisy

Celebrate spring with delicious recipes
inspired by the season's divine kaleidoscope of flowers.

Photography TIM ROBERTS *Styling* LUCY BUSUTTIL *Recipes* JESSICA BROOK AND SARAH MURPHY

**EASY FOCACCIA
BREAD WITH
FLOWER ART**
Recipe on page 22

FLOWER ICED BISCUITS

Instructions on
page 22



“NO-ONE WILL BELIEVE
THIS PICTURE-PERFECT
LAYER CAKE USES ONLY
FIVE INGREDIENTS!”

SARAH MURPHY, SENIOR FOOD EDITOR



**5-INGREDIENT
MUD CAKE HACK**
Instructions on
page 22



QUICK FANCY GOAT'S CHEESE

Preparation time 10 mins plus chilling

Cooking time Nil

Serves 8

2 x 150g blocks plain goat's cheese

1 Tbsp honey

¼ cup pistachios

2 Tbsp dried edible rose petals

2 tsp finely chopped dill

2 tsp picked thyme leaves

1 lemon, zest finely grated

Freshly ground black

pepper, to season

Small edible flowers, to decorate

Water crackers, grapes, dried figs and dried apricots, to serve

STEP 1 Line a tray with baking paper. In a small bowl, combine one block of cheese with the honey. Shape into a 15cm log and place on the tray. Using a small food processor, pulse pistachios until finely chopped. Press pistachios and rose petals onto log.

STEP 2 In another small bowl, combine remaining cheese, dill, thyme and lemon zest. Season with pepper. Shape into a 15cm log on tray and coat with small edible flower petals. Refrigerate until serving. Serve logs with crackers, grapes, figs and apricots.



EASY FOCACCIA BREAD WITH FLOWER ART

Preparation time 20 mins plus overnight resting and 2 hours proving

Cooking time 30 mins

Serves 8

400ml lukewarm water

1 tsp dried yeast

¼ cup extra virgin olive oil

3 cups plain flour

2 tsp sea-salt flakes

1 green onion, halved lengthways

½ red onion, thinly sliced

3 cherry tomatoes, halved

½ bunch chives

1 small red capsicum, thinly sliced

2 black olives, sliced

4 sprigs curly parsley, plus

extra to decorate

Sea-salt flakes and freshly ground

black pepper, to season

STEP 1 Combine water, yeast and 1 tablespoon oil in a jug. Place flour and salt in a large bowl. Add yeast mixture and mix until just combined. Cover with plastic wrap and refrigerate overnight.

STEP 2 The next day, line base of a 20cm x 30cm baking pan with baking paper. Drizzle base with 1 tablespoon oil. Add dough, gently pressing towards the tray's edges. Drizzle with remaining oil. Cover with plastic wrap and rest at room temperature for 2 hours or until the dough covers the pan evenly.

STEP 3 Preheat oven to 220°C (200°C fan-forced). With oiled hands, use your fingertips to dimple the dough. Decorate with green onion, red onion, tomato, chives, capsicum, olives and parsley to make flowers and stems (use the photo on page 19 as a guide). Bake for 25–30 minutes or until golden and cooked through. Serve topped with extra parsley.



FLOWER ICED BISCUITS

Preparation time 40 mins plus setting

Cooking time Nil

Makes 30

2 free-range egg whites

1 tsp lemon juice

3 cups pure icing sugar, sifted

Purple, pink, green and

yellow food colouring

250g milk arrowroot biscuits

Small edible flowers, to decorate

STEP 1 Lightly whisk egg whites and lemon juice in a large bowl. Stir in icing

sugar until smooth and combined. (The mixture should be thick and pipeable. If it's too thin, add more icing sugar. If it's too thick, add a little more lemon juice.)

Transfer half the mixture to a bowl.

Divide remaining mixture among four small bowls and tint pale purple, pink, green and yellow with food colouring.

STEP 2 Transfer untinted icing to piping bag fitted with a small plain nozzle. Pipe an outline onto the biscuit, then pipe white icing into the middle of the outline to fill. Press edible flowers onto half the biscuits and set aside to set.

STEP 3 Transfer pale purple, pink and yellow icings to piping bags with small fluted nozzles. Transfer green icing to piping bag with small plain nozzle.

STEP 4 Pipe flowers onto remaining iced biscuits using green icing for stems and the colours for flowers. (Use photo on page 20 as a guide.) Set aside at room temperature for an hour or until set.



5-INGREDIENT MUD CAKE HACK

Preparation time 30 mins

Cooking time Nil

Serves 8

3 x 420g tubs vanilla buttercream

Green food colouring

2 bought white chocolate mud cakes

15 mini yellow M&M's (approx.)

120g bag flaked almonds

STEP 1 Transfer buttercream to a large bowl and stir to loosen. Tint pale green with a few drops of food colouring, stirring gently to combine.

STEP 2 Trim tops of cakes slightly to remove icing. Place one cake on a cake stand and dollop with about one-quarter of the buttercream. Top with remaining cake. Spread top and sides with remaining buttercream.

STEP 3 One at a time, press an M&M into cake, then press six flaked almonds around to form petals of a flower. Repeat to cover cake.

**EASY BLUEBERRY
CHEESECAKE
WITH LAVENDER**
Recipe on page 24





EASY BLUEBERRY CHEESECAKE WITH LAVENDER

Preparation time 20 mins plus chilling

Cooking time 5 mins

Makes 4

250g packet Arnott's Butternut

Snap Cookie biscuits

100g unsalted butter, melted

1 cup frozen blueberries

¼ cup caster sugar

1 tsp finely grated lemon zest

1 Tbsp lemon juice

¼ cup dried edible lavender buds
(available from health food stores)

Fresh unsprayed lavender sprigs and dried edible rose petals, to decorate

CHEESECAKE FILLING

250g cream cheese, softened

½ cup plain Greek-style yoghurt

1 tsp vanilla extract

1 Tbsp lemon juice

½ cup thickened cream

¼ cup icing sugar mixture

STEP 1 Place biscuits in a food processor and process until finely crushed. Add melted butter and pulse to combine. Press firmly into a 24cm wide, shallow fluted tart tin. Refrigerate for 15 minutes.

STEP 2 Combine blueberries and sugar in a medium frying pan on medium heat. Bring to a simmer. Cook for 5 minutes or until syrupy. Add lemon zest and juice and lavender buds and cook for a further 1 minute. Set aside to cool, then refrigerate until cold.

STEP 3 For cheesecake filling, in a large bowl using an electric mixer, beat cream cheese, yoghurt, vanilla and lemon juice for 5 minutes or until light and creamy.

STEP 4 In a separate bowl, whisk cream and icing sugar until stiff peaks form. Fold into cream cheese mixture. Spoon cheesecake filling into tart shell. Refrigerate for 1 hour.

STEP 5 Top with the blueberries, lavender sprigs and dried rose petals.



CARROT CAKE MUFFINS WITH PINEAPPLE FLOWERS

Preparation time 20 mins

Cooking time 3 hours 25 mins plus cooling

Makes 12

½ cup vegetable oil

1 cup caster sugar

2 free-range eggs

¼ cup buttermilk

1 tsp vanilla bean paste

1 tsp ground cinnamon

½ tsp ground ginger

Pinch table salt

1½ tsp baking powder

½ tsp bicarbonate soda

1 ¼ cups plain flour

1 large carrot, peeled, grated

½ cup pecans, finely chopped

¼ cup desiccated coconut

CREAM CHEESE ICING

125g cream cheese, softened

50g unsalted butter, softened

1 cup icing sugar mixture, sifted

1 tsp vanilla extract

PINEAPPLE FLOWERS

½ ripe pineapple, peeled

STEP 1 For pineapple flowers, preheat oven to 90°C/70°C fan-forced. Line three baking sheets with baking paper. Using a mandolin, cut pineapple into 2–3mm thick slices.

STEP 2 Pat pineapple dry with paper towel. Place on an ovenproof wire rack set over a baking tray. Bake, turning every 30 minutes, for 2–3 hours or until slices are dry to the touch. While warm, transfer to a clean round-based muffin pan to create the flower shape. Let them sit in the pan for 5 minutes before transferring to a tray to cool completely.

STEP 3 Increase oven temperature to 200°C (180°C fan-forced). Lightly grease and flour a 12-hole, ⅓-cup capacity muffin tin. In a large bowl, whisk oil, sugar, eggs, buttermilk and vanilla to combine.

STEP 4 Add cinnamon, ginger, salt, baking powder, bicarbonate soda and flour and mix until just combined. Stir in carrot, pecans and coconut.

STEP 5 Divide mixture among holes in muffin tray. Bake 20–25 minutes or until a skewer inserted in the muffin centres comes out clean. Set aside to cool.

STEP 6 For the icing, using an electric mixer, beat cream cheese, butter and vanilla in a bowl on high speed for 8 minutes. Add icing sugar. Beat a further 8 minutes, until soft and fluffy.

STEP 7 Dollop icing over muffins. Top with pineapple flowers. ■

HOW TO MAKE PINEAPPLE FLOWERS



STEP 1



STEP 2A



STEP 2B

“ LAYER MULTIPLE
PINEAPPLE FLOWERS ON
TOP OF THE ICING FOR
MAXIMUM IMPACT. ”

SARAH MURPHY, SENIOR FOOD EDITOR



**CARROT CAKE
MUFFINS WITH
PINEAPPLE
FLOWERS**
Recipe opposite

from BUD

Flowers are more than ornamental – they can also enhance your culinary experiences! *Words* JENNY DILLON

Flower petals attract pollinators with their beautiful colours and shapes, but many are also edible. If they're free from pesticides, these blooms could have a place on your plate! Here's a guide to how a pretty petal can add piquancy or sweet delight to your meals.

1 Nasturtium

Vibrant orange nasturtium flowers have a peppery taste that adds a punch to salads and sandwiches, or mix it with mayonnaise or soft cheese for a spread. The leaves are milder – pop them in a stir-fry, pesto, soup or casseroles.

SEASON: Late spring to autumn.

CARE: Partial to full sun, well-drained soil that's not too rich in nutrients, as this will produce more foliage than flowers.

CLIMATE: Temperate, sub-tropical, tropical.

2 Marigold

These sunny blooms have a peppery, citrusy flavour. Use in a salad or toss in a cheese dip or quiche.

SEASON: Late spring to autumn.

CARE: Full sun, well-drained soil, water when dry.

CLIMATE: Temperate.

3 Lavender

This popular purple flower doesn't just smell great, it tastes good, too! It has a delicate citrus flavour with hints of mint and rosemary. Add flowers, leaves and stems to sweet and savoury dishes, baked goods, and use to infuse hot chocolate.

SEASON: Mid spring to summer.

CARE: Full sun, well-drained soil, dislikes too much water, humidity and frosts.

CLIMATE: Mediterranean.

4 Dianthus

These flowers have a clove-like taste that enhances both sweet and savoury meals.

SEASON: Spring to autumn.

CARE: Full sun, well-drained soil, water regularly, fertilise in spring.

CLIMATE: Cool to tropical.

5 Sunflower

Bittersweet or a little nutty in flavour, the petals are great to toss in a salad. Eat the seeds raw (after removing their shells) or roasted.

SEASON: Summer and autumn

CARE: Full sun, well-drained soil, water regularly.

CLIMATE: Cool, temperate, subtropical.

6 Calendula

The petals have a mildly sweet taste with a slightly bitter aftertaste. Use petals to add colour to soups, stews and poultry dishes or to garnish salads.

SEASON: Late autumn to spring where winters are mild; spring to autumn where winters are cold.

CARE: Full sun, water moderately, deadhead flowers to promote new ones.

CLIMATE: Cool.

WHEN TO PICK EDIBLE FLOWERS?

First thing in the morning the flowers are fresh and hydrated, and this is the best time to pick them. Many flowers close in the evening.



7 Zinnia

The petals have a slightly bitter, peppery flavour, but it's their brilliant range of colours that make them a delightful addition to salads.

SEASON: Early summer to autumn.

CARE: Full sun, water regularly.

CLIMATE: Temperate.

8 Corn flowers

The petals have a mild peppery taste; the leaves are milder. But it's mostly used as a decorative finish on baked goods because of its rich blue colour.

SEASON: Late spring to autumn.

CARE: Morning sun, well-drained soil, water regularly.

CLIMATE: Temperate.

9 Bee balm

These blooms hold hints of oregano, thyme or citrus. Use petals and leaves in salads, sauces or baked goods.

SEASON: Summer to autumn.

CARE: Full sun, well-drained soil, water and fertilise regularly.

CLIMATE: Temperate.

10 Pansy

Choose pansies for a fresh, slightly spicy, lettuce-like flavour. Use in salads or pressed and sugar-coated for adorning baked goods.

SEASON: Late winter to spring.

CARE: Light shade, well-drained soil, water regularly.

CLIMATE: Cool, temperate.

11 Angelica

With its celery-like flavour, you can add petals, stems and seeds of angelica to salads or sweet and sour dishes. Use leaves and shoots as cooked greens.

SEASON: Summer.

CARE: Semi-shady to sunny aspect, well-drained soil, water and fertilise regularly.

CLIMATE: Cool.

12 Borage

Try borage for a fresh cucumber flavour that enhances salads or adds freshness to drinks.

SEASON: Summer.

CARE: Full or part sun, water regularly.

CLIMATE: Temperate.

13 Fennel

Allowing fennel to flower reduces the flavour of the bulb, but the flowers have a sweet aniseed note that adds perkiness to salads, potatoes and baking.

SEASON: Late spring to summer.

CARE: Full sun, well-drained soil, water regularly.

CLIMATE: All climates.

14 Rose

The petals have a delicate floral flavour with sometimes earthy or fruity notes. Add fresh or dried to baked goods.

SEASON: Spring, summer, autumn.

CARE: Full sun, well-drained water and fertilise regularly.

CLIMATE: Cool, temperate.

15 Snap dragon

Colourful snapdragons have a slightly bitter taste so add only to savoury dishes.

SEASON: Late autumn to early summer.

CARE: Full sun, moist, well-drained soil.

CLIMATE: Cool to temperate. ■

For you to note

Don't spray your plants with insecticides, pesticides or fungicides if you intend to eat them later.

to BITE

The language of FLOWERS



FLORAL DICTIONARY

Flower symbolism differs across cultures and time, but it's an art, not a science.

If you want to create a bouquet that's beautiful, thoughtful and full of meaning, here's our interpretation of blooms.

1. DAISY

A classic yet subtle bloom, daisies symbolise peace, innocence, new beginnings and joy.

2. IRIS

A flower of hope, wisdom, trust and valour.

3. HELLEBORE

A symbol of stress, anxiety and scandal in Victorian times, today it channels serenity, peace and tranquillity.

4. ROSE

A fully opened rose represents beauty, peace and friendship.

5. LILY

Orange lilies imply honesty and honour. Clusters of white lilies are popular for sympathy bouquets.

6. CARNATION

These blooms symbolise devotion, love and distinction.

7. TULIP

Tulips represent new life and warmth because they bloom in the spring. Soft and versatile, they convey grace.

8. CHRYSANTHEMUM

For cheerfulness and longevity during even the difficult times.

There's more to a flower than its beauty. Every bloom holds a unique meaning, including its colour. So next time you give someone a bouquet, curate a bunch to express what you really mean. *Words JADE COULL*



9. BLUESALVIA
Blossoming with wisdom, these flowers also stand for healing and thoughtfulness.

10. LISIANTHUS
The layered lisianthus shows appreciation, gratitude and long-lasting bonds.

11. RANUNCULUS
Also "little frog", they symbolise charm and attractiveness – popular in bridal arrangements.

12. DELPHINIUM
Choose these soft blooms to convey goodwill, cheerfulness and protection.

13. ORCHID
The striking orchid is a symbol of power, elegance, wealth and fertility.

14. DAHLIA
The vibrant dahlia stands for dignity, gratitude, creativity and inner strength.

15. ANEMONE
A reminder to cherish life, these wildflowers represent anticipation and protection.

16. SWEET PEA
Gift sweet pea to express appreciation, or for farewells and well wishes.

17. ALSTROEMERIA
Ideal for a long-lasting cut flower, this conveys friendship, devotion and mutual support.

18. GLADIOLUS
Named for its sword-like leaves, this shows moral integrity and infatuation.

FLOWERS

ACROSS TIME AND CULTURE

Tulips

Tulips have a deep history rooted in Central Asia and the Ottoman Empire. As a symbol of power, wealth and beauty, they inspired art and played a role in economic booms and crashes. In the 17th century, the Netherlands experienced “tulip mania” where the demand for tulip bulbs soared, driving prices to astronomical highs. People invested in tulip bulbs, with some selling their homes and possessions to participate in the market.

Orchids

Once upon a time, everyone went mad over orchids! Orchidelirium, or “orchid mania”, was a 19th-century craze for collecting and displaying orchids. It fuelled a vast global trade, driven by wealthy collectors and a fascination of the exotic and rare.

Lily

In Greek mythology, the lily became the flower of Hera, the wife of Zeus. In Roman mythology, it's said that the goddess of beauty, love and desire, Venus, envied its purity and cursed its centre by raising it sharply like a spike.



WELL WISHES

Deliver immediate cheer with sunflowers that say Happy Birthday, Happy Mother's Day, get well soon and good luck like no other! Pair with mint, chamomile and eucalyptus for growth.



YOU'RE THE BEST

Create a bouquet to say thank you to someone special. Put dahlias at the centre, which denote gratitude, zinnias to reveal you're missing closeness, snowberries for good thoughts and sage for thanks.



GOOD LUCK

Nothing says success like a blooming head of hydrangeas. Combine these with hellebore to relieve anxiety, Queen Anne's lace for protection, and bells of Ireland that say luck will be with you.



FOREVER FRIENDS

For a bouquet that says eternal friendship, start with pink-blush alstroemeria for enduring fondness, and add a trio of yellow freesias, roses and gerbera daisies to emphasise your bond.

A MOMENT FOR ROSES

Roses are a classic choice for their elegant beauty and gorgeous fragrance. They've been used for centuries as the ultimate symbol of love and passion - in books, movies and everyday life. The most popular is the red rose, which says "I love you" like no other flower. Perfect for giving to your significant other on Valentine's Day, anniversaries, or as a reminder of your feelings. Traditional bright red roses are for those you're madly in love with, while burgundy roses are for growing feelings of love.



BLOOMS BY COLOUR

Colours aren't just here for the aesthetics - create nuanced messages through symbolism.

Red for passion, love, courage.

White for purity, innocence, remembrance.

Pink for admiration, gentleness, grace.

Yellow for friendship, joy, new beginnings.

Purple for royalty, mystery, enchantment.

Orange for enthusiasm, warmth, desire.

Blue for serenity, truth, trust.



When gifting a bouquet, include a tag that outlines the symbolism of each flower. ■

Designer BLOOMS *made by you!*

Ever wondered how expert florists create those flawless bouquets? Upskill and save on high-impact gifts and floral displays for every room.

Words and styling NONCI NYONI Photography TIM ROBERTS + WILL HORNER Floral consultant DIANA MOORE



Creating your own professional-looking bouquets at home with affordable bunches of flowers is easier than you may think. Just follow our simple instructions! Arranging a floral display is a great way to spruce up your home for spring, and a bouquet can also make a lovely heartfelt gift. From a classic rose arrangement to a more contemporary, sculpted composition, there's a style to suit everyone. Use the following tips for all your favourite flowers.



Bend the *rules*

An L-shaped arrangement loosely resembles a triangle that's slightly taller on one side. This helps create a more sculptural aesthetic that allows the colour and movement of the flowers to shine.



STEP 2



STEP 3



STEP 4



STEP 5



STEP 6



STEP 7

Gather your supplies

- Selection of flowers such as eucalyptus, peonies, poppies, blushing bride and ornamental kale
- Shallow bowl
- Block of Oasis floral foam (or flower frog for a smaller bowl)
- Clear tape
- Secateurs

Here's how

STEP 1 Soak floral foam, then cut to size to fit snugly into your preferred bowl or vase. Tape down using clear tape across the foam to ensure it doesn't move around in the vase.

STEP 2 Arrange foundational foliage (we used eucalyptus) starting with a taller stem on the left, then additional stems angled on the right and front, maintaining the overall triangle shape.

STEP 3 Strip back excess foliage so the blooms are the hero. Arrange the next flower, such as peonies, following the same triangle. This forms the base of the whole arrangement and all additional flowers will sit within the 'borders' of this foundation.

STEP 4 Add the next flower within the triangle (we used poppies), following the natural direction of the stems. Distribute colour around arrangement according to your preference.

STEP 5 Add another flower to fill the base and cover the foam. We recessed our blushing bride stems shorter than our hero peonies and poppies.

STEP 6 Step back and look at how the bouquet is developing. Use another large-head flower to fill any larger gaps – here, ornamental kale fills up the space between the hero blooms.

STEP 7 Fill any visible empty spaces with 'pops' of colour, then trim back excess foliage to fit the triangle shape.



“MAKE IT MODERN BY INCLUDING FLOWERS IN DIFFERENT STAGES – BOTH BUDS AND MORE OPEN FLOWER HEADS.”

DIANA MOORE, FLORAL CONSULTANT

Colourful stems burst from a white porcelain bowl. Country Road Yarra small salad bowl, \$59.95.

Classic beauty

Crafted for those who appreciate the simple things in life, this combines foliage with two old-fashioned favourites – roses and baby's breath. It makes a timeless and easy-to-achieve arrangement.

Gather your supplies

- 1 bunch each of roses, baby's breath and eucalyptus
- 1 short pedestal vase with a wider top
- Chicken wire cutting
 - Clear tape
 - Secateurs
- Watering can

Here's how

STEP 1 Shape wire to fit your vase and tape down. Add water until the vase is about three-quarters full.

STEP 2 Strip back excess leaves from the lower part of the foliage and trim the stems before placing into the vase. This forms a base for the arrangement and helps support the whole structure.

STEP 3 Vary lengths of stems and fit stems around the base of the vase rim as well as at the back.

STEP 4 Add in baby's breath to fill in the gaps and support the structure of the arrangement.

STEP 5 Next, add the roses, varying the heights and spreading the colourful flower heads around the foundation of foliage and baby's breath. Remember to step back occasionally to look at your arrangement from different viewing angles and adjust accordingly.

STEP 6 Add the 'return flower' at the back of your arrangement, off to one side – this directs the eye to the back of the arrangement, even though the main focal point is at the front.

STEP 7 Step back and review, then fill in any space with additional baby's breath if needed, remembering to keep the roses as the taller hero flower of the bouquet.

STEP 8 Lastly, top up the water in your vase – keep your finger at the rim so you can feel when the vase is full.



STEP 1A



STEP 1B



STEP 2



STEP 3



STEP 4



STEP 5

“WHEN BUYING ROSES, GENTLY SQUEEZE THE HEADS TO TEST FRESHNESS – THE FIRMER THEY ARE, THE FRESHER THE FLOWERS.”

DIANA MOORE, FLORAL CONSULTANT



Pair this vintage bouquet with an elegant white vase. Country Road Jadore small vase, \$59.95.

One to remember

Channel a carefree vibe by using one type of flower in multiple colourways. We like the versatile alstroemeria, which works perfectly as a filler with larger flowers or by itself in this chic bouquet.



STEP 1



STEP 2



STEP 3



STEP 5A



STEP 5B



STEP 6

Gather your supplies

- 1-2 bunches of alstroemeria in a minimum of two colourways
- Flower food
- Medium vase with wide top
- Secateurs
- Watering can

Here's how

STEP 1 Add water and flower food to the vase first. (Flower food may come with the bunches, or DIY it with 2 Tbsp sugar, 1 Tbsp vinegar, and 1 Tbsp lemon juice, dissolved per 1 litre warm water).

STEP 2 Arrange flowers by placing them in one hand to keep the stems straight and in order before placing them in the vase. As you lay each stem on top of the other, vary the colours of the flowers so there's an even mix of colour in the final arrangement.

STEP 3 Strip back leaves on the lower part of the stem to keep it clean, but retain the leaves on the top part of the flower. These help support the flower heads as you layer them.

STEP 4 Measure against the edge of the table, gauging by eye where your preferred height is. Cut stems to your preferred height.

STEP 5 Measure the bouquet again next to the vase to gauge the height and trim accordingly. The taller the stems, the more splayed out the top of the bouquet will be when you place the flowers in the vase. To maintain the same full shape of the bouquet, trim stems down until the lower leaves of the flower heads are in line with the top of the vase.

STEP 6 Carefully place the flowers into the vase with the stems straight and the bottom leaves sitting on the rim. Carefully add additional water if needed to the halfway point.



Add retro glam with a tinted glass vase. Morgan & Finch Pippa small glass vase in cinnamon, \$24.95, from Bed Bath N' Table.

“REMEMBER THAT FLOWERS CONTINUE TO BLOOM WITH TIME—MAKE SURE YOU DON'T PACK THEM IN TOO TIGHTLY.”

DIANA MOORE, FLORAL CONSULTANT

Make it *magnificent*

For this maximalist technique, bring home bunches of seasonal flowers in a complementary colour palette. Think beautiful layers of tulips, alstroemeria, peonies, eucalyptus and budded wax flower.

Gather your supplies

- 1 bunch of your floral picks such as tulips, alstroemeria, peonies, eucalyptus and wax bud (for a cohesive look, choose flowers in similar colours – we used pink and white)
- Flower food
- 1 vase with wide top
- Secateurs
- Twine or raffia to tie posy
- Watering can

Here's how

STEP 1 Add water and flower food to the vase. Arrange flowers by placing them in one hand, starting with foliage.

STEP 2 Use your other hand to layer each flower on top of the other, slightly crossing stems in a spiral. They should 'fan out' at the top to create a full display and at the base so the stems brace themselves inside the vase.

STEP 3 Retain the leaves on the top part of the stems to support the flower heads as you layer them. Vary the colour, type and the heights of the stems, keeping larger blooms evenly spread and outward facing. Mix the foliage and filler flowers in between.

STEP 4 To maintain a round shape, carefully hold where the stems cross in the middle and turn occasionally to keep the long stems crossing over each other. Measure against the edge of the table and cut the stems to your preferred height for the vase.

STEP 5 Tie the stems together where they cross over so the bouquet stays intact in the vase.

STEP 6 Measure the bouquet again next to the vase to gauge the height, then trim as needed. Place so bottom leaves are sitting on the rim of the vase. Carefully top up the water if needed to the halfway point of your vase. ■



STEP 1



STEP 2



STEP 3



STEP 4



STEP 5



STEP 6



Make waves with a vase in clear rippled glass. Figaro fluted glass vase, \$29.95, from French Knot.

“STRIP OFF ANY EXCESS LEAVES FIRST – YOU WON’T WANT TO STOP TO DO THIS ONCE YOU’VE STARTED LAYERING.”

DIANA MOORE, FLORAL CONSULTANT

MEET Geneva

Introducing our new Creative Projects Editor, Geneva Vanderzeil, who's here to share inspiring, must-try projects, exclusively for BHG readers.

BHG: Welcome to the BHG team! What does this mean to you?

GV: I'm so excited! This role is an amazing extension of everything I already love doing: creating, teaching creativity and encouraging people to see the potential in their homes (and in themselves). After years of writing books, sharing projects online and building Geneva's DIY School, I've seen how powerful creativity can be. Not just as a project, but as a form of self-care! I truly believe making things with your hands can change how you feel in your space and in your head.

BHG: You were crowned the DIY Dynamo in our recent Creator Awards. What project are you most proud of?

GV: I've absolutely loved creating my viral doll's house series, mastering mosaic tiling and giving new life to things I've found on the side of the road.

The Roman blinds I recently made from \$25 matchstick shades were also a game changer, and I'm a big fan of room refreshes on a tight budget. There's nothing more satisfying.

Every project teaches me something new and that's what keeps me coming back – the creativity, the problem solving and the joy of turning 'nothing much' into something special.

BHG: Where do you find inspiration for your inventive DIYs?

GV: Everywhere! I have a giant collection of old craft magazines, including some vintage BHG, and I love to bring old crafts into the now by reimagining them.

I'm also constantly scanning the world for shapes, colours, textures and materials that spark an idea.

But more than anything, my brain is constantly on a 'I can make that' loop. I'm always figuring out how to make the things I like. It's easier than you think.

BHG: What kinds of projects can our readers look forward to seeing from you in the magazine?

GV: Projects that are beautiful, useful and a little unexpected. You'll see nostalgic crafts, furniture flips, clever DIY hacks and ideas that make your space feel more you.

I love anything that helps people reconnect with their creativity, especially when it feels fun.

BHG: How do you balance creativity with practicality in projects for the home?

GV: It's all about that magic middle ground. I love dreaming big, but I also have two kids, a busy life and a small tolerance for anything too

precious. So I'm always thinking: Can this be wiped down? Will it survive a toddler? Does it serve a purpose and look great? Practicality doesn't have to kill the creative vibe, it can actually make it better.

BHG: What's one tool or material you think every DIY enthusiast should have on hand?

GV: Start with a really good pair of scissors and a glue gun. These are my ultimate DIY companions. Also... a comfy pair of overalls!

“CREATIVITY IS LIKE A MUSCLE.
THE MORE YOU USE IT, THE STRONGER
(AND BRAVER) YOU GET.”

GENEVA VANDERZEIL, CREATIVE PROJECTS EDITOR

BHG: What's your best tip for readers who want to start DIY but don't know where to begin?

GV: Start small and start messy. Don't wait for the perfect idea or toolkit and just begin with what you've got.

I always say creativity is like a muscle. The more you use it, the stronger (and braver) you get. And beyond the end result, the act of making something with your hands can be incredibly calming and confidence boosting. You'll be surprised how quickly it becomes addictive (in a good way).

Geneva Vanderzeil is a DIY expert, author of the New Again book on upcycled furniture, and founder of Geneva's DIY School – an online space helping thousands of people rediscover creativity as a form of self-care and self-expression.





Project, styling and photography GENEVA VANDERZEIL

Sculpt this forever posy from air-dry clay. It's a sweet alternative to fresh flowers.

Delicate, durable, and DIY-friendly, these air-dry clay flowers offer a fresh take on handmade decor. With just a few simple materials, you can shape and style a floral arrangement that's made to last.



EASY STEPS TO MAKING AIR-DRY CLAY FLOWERS

Gather your supplies

- Air-dry clay
- Flower cookie cutter
- Clay modelling tools
 - Rolling pin
- Bowl of water
- Sandpaper
 - Paint
 - Paintbrush
 - UV resin
 - UV light
- Super glue or hot glue
 - 4mm bonsai wire, cut into 20cm lengths

You'll also need

Baking paper or a non-stick mat and gloves.

Here's how

STEP 1 Begin by taking a piece of air-dry clay and rolling it out on a clean, flat surface. Use a rolling pin or similar tool to ensure the slab is evenly flattened to roughly 3mm.

STEP 2 Using a cookie cutter in a floral shape, cut out the base of your flower. This forms the foundation of the petals.

STEP 3 With a sculpting knife or blade tool, carefully shape and define the edges. Smooth and round each petal with your fingers to create a more natural, organic look.

STEP 4 Take a small amount of leftover clay, roll it into a neat ball, and gently press it down to form a slightly flattened dome. This will serve as the flower's centre.

STEP 5 Score the centre of the flower and the ball using a fine-pointed tool to help the clay adhere. Lightly moisten the area with water, then press the flower centre into place.

STEP 6 Set your flower aside to air dry completely. This typically takes between 24 to 48 hours, depending on the clay's thickness and the room's humidity. Flip the flower halfway through to help it dry evenly.



STEP 2



STEP 5



STEP 8



STEP 10

STEP 7 Once dry, sand any rough edges for a smooth finish.

STEP 8 Paint your flower in the colours of your choice and allow it to dry thoroughly. We chose white for the petals with some yellow shading around the edges, and a yellow centre.

STEP 9 Seal flowers with a layer of UV resin under a UV light for 2-3 minutes.

STEP 10 To make the stem, bend the end piece of the wire into a small loop and glue it to the back of the flower using super glue or hot glue. Repeat these steps to create your long-lasting bouquet. You'll need to make about 15-20 flowers.

FOR PROJECT SUPPLIES, SEE OUR STOCKISTS ON P186.

TOP TIPS

Choose the right clay. Use a high-quality clay that's easy to shape. White or light grey is ideal for painting.

Smooth it out. If you notice cracks or texture, dip your finger in a little water and gently smooth the surface.

Seal for durability. A thin coat of UV resin adds strength, gloss, and water-resistance. You can also use a matte sealer if you prefer a more natural look.

Stay safe. When you're working with UV resin, it's important to wear gloves and make sure the space has proper ventilation. ■



fill me up buttercup

Thrift and upcycle old pieces to create a vase that's fresh and fun.

Words and project TIFF BANCROFT Photography TIM ROBERTS
Styling NONCI NYONI

Why buy new when you can make something totally unique? Hit up your local op shop, grab a few quirky trinkets and use your creativity to turn those old finds into a vase that's both stylish and totally unique to you. Upcycling is a win-win: it keeps things out of landfill and gives your space that cool, eco-friendly vibe. Ready to give your home a fresh look with some smart, on-trend DIY? Let's get started!





From brew to bloom

For a creative and sustainable way to give new life to vintage ceramics, transform Nanna's old teapot into a charming centerpiece. Choose a sturdy ceramic teapot for this project.

Gather your supplies

Teapot, painter's tape, safety glasses, drill, ceramic drill bit, water spray bottle.

Here's how

STEP 1 Remove teapot lid and cover it with painter's

tape. Mark where you'd like to drill the holes for inserting flower stems, making sure there's at least 15mm between each hole.

STEP 2 Wear safety glasses for protection. Grab a ceramic drill bit, set your drill to low speed

and slowly drill the holes. Keep the ceramic cool with a water spray bottle so the lid doesn't crack.

STEP 3 Once you're done, remove tape and rinse any dust from the lid. Fill your teapot with water, cover with the lid, then arrange



BEFORE



AFTER

flowers by inserting stems through the lid's holes. Voila, you've got yourself a super cute, easy bouquet for your next afternoon tea!

Crystal colour

Add a vibrant splash to your floral displays with tinted glassware. Once a nostalgic favourite, coloured glass is making a stylish comeback in 2025. Shades such as amber, amethyst and jade evoke retro charm, while rich jewel tones bring a bold maximalist edge. Embrace this trend by refreshing a vintage decanter or glass bottle with your own DIY tinting! This is a quick and easy project.



Tip To minimise streaks, apply a thin coat with a damp, soft paintbrush. Take care to not overbrush painted areas. If you make a mistake, before baking, wash off the colour mixture with warm soapy water and start again.



BEFORE



AFTER



Gather your supplies

Dishwasher-safe Mod Podge, food colouring, clear glass vessel.

Here's how

STEP 1 First, check the glass is free of imperfections, as these could cause it to crack in the oven during baking.

STEP 2 Mix 1 cup of dishwasher-safe Mod Podge with 2 to 6 drops of food colouring (we used 6 drops of purple food paste.)

STEP 3 Using a paintbrush, apply the mixture evenly to the outside of the thrifted glass decanter. Allow it to dry.

STEP 4 Place in a cold oven. Set the oven to 150°C and bake for 30–60 minutes or until the colour sets and becomes transparent. To ensure the finish fully cures, avoid contact with water on the outer surface for 28 days. Display your tinted vase near a window to enjoy the reflection of light and colour.

The light fantastic

Give a textured or uniquely shaped glass lampshade a glossy makeover to create a vase that sparkles and plays with light. All you need is a shade with a flat, closed base. Simply spray with gloss paint to enhance its shape and achieve a shimmering finish.

Gather your supplies

Glass lampshade, lint-free cloth, mild dish soap and/or rubbing alcohol, 240-grit sandpaper, undercoat spray (for slick surfaces), gloss spray paint.

Here's how

STEP 1 For the perfect glossy finish, scrub your lampshade with a cloth and degreaser (try dish soap or alcohol). Rinse and allow it to dry completely.

STEP 2 If the surface is slick, sand with 240-grit sandpaper, rinse, dry and apply a primer to create a surface for the paint to adhere to.

STEP 3 Shake a can of gloss spray paint for 60 seconds. Holding the can parallel to and about 15cm from the lampshade surface, apply paint in multiple thin, light layers, allowing each coat to dry fully before applying the next. Allow the surface to dry completely before enjoying your creation! ■



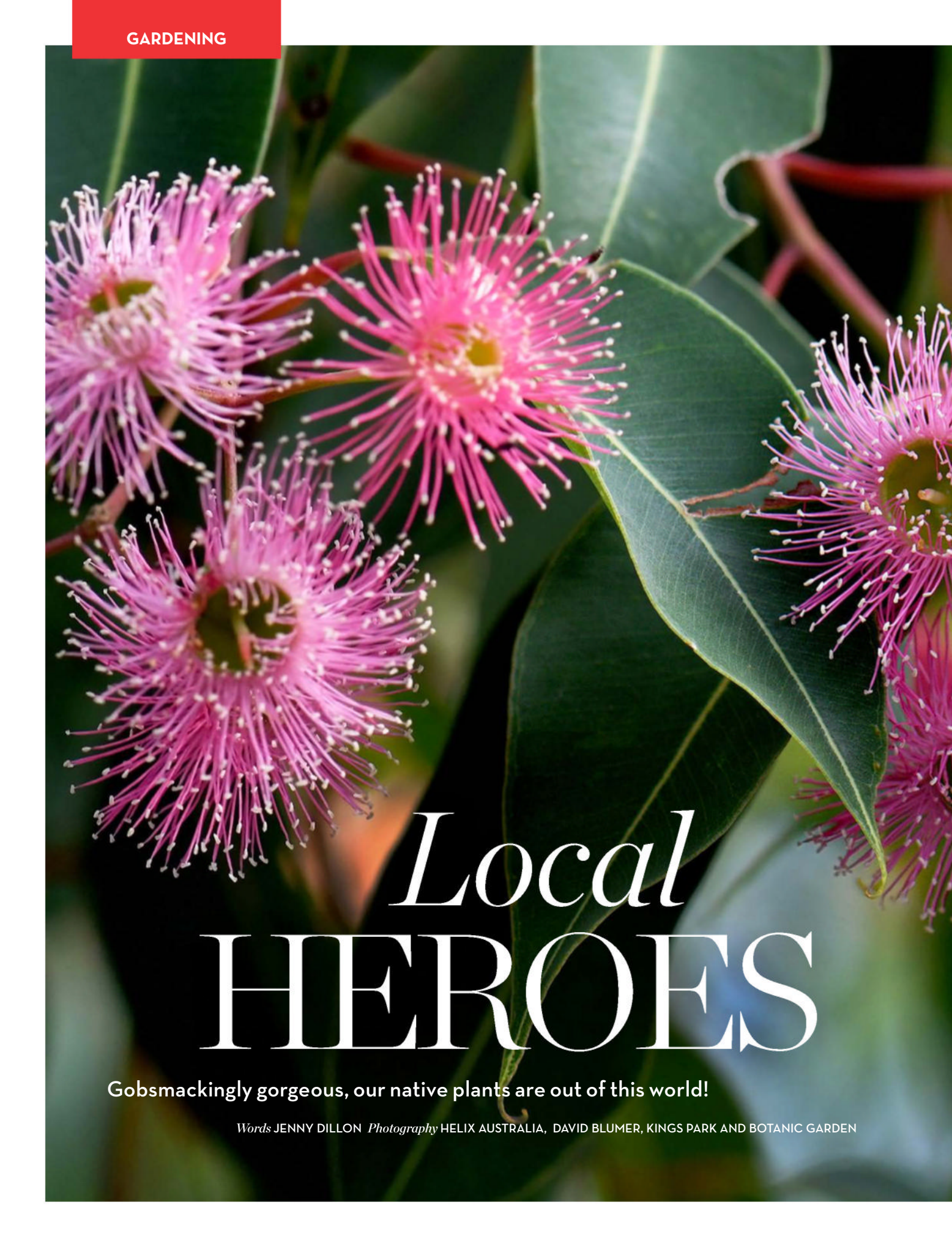
BEFORE



AFTER



FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE OUR STOCKISTS ON P186.

A close-up photograph of several pink bottlebrush flowers (Xanthorrhoea) with their characteristic dense, cylindrical heads of stamens. The flowers are in various stages of bloom, with some showing a yellowish center. They are surrounded by large, dark green, lance-shaped leaves with prominent veins. The background is softly blurred, showing more foliage and a hint of a garden setting.

Local HEROES

Gobsmackingly gorgeous, our native plants are out of this world!

Words JENNY DILLON *Photography* HELIX AUSTRALIA, DAVID BLUMER, KINGS PARK AND BOTANIC GARDEN



Exquisite flowering gums, such as *Corymbia calophylla*, thrive in the west's dry climate. Try *Corymbia ficifolia* if you want a flowering gum to flourish on the humid east coast.



The vibrant, bird-attracting *Grevillea* 'Scarlet Moon' was bred by Kings Park to grow practically anywhere in Australia and flower all year round.

Australian native flowers are unusual and unique. Think velvety kangaroo paws that reach out for a gentle caress, Sturt's desert peas with their big, black boss eyes, grevilleas, bottlebrushes and banksias that have no petals. Then there's the rustle of paper or everlasting daisies, the mass of tiny, star-shaped Geraldton wax flowers nestled amid needle-like leaves, the Barbie-pink and searing-orange chorizemas that have never heard of the word clash. And, of course, the voluminous tassels when gums are in flower. Most of these extraordinary plants are indigenous to Western Australia, where the air is hot and dry and the soil is ancient. So, can they survive in other parts of our country, where the chill or humidity and nourished soils would surely make them curl up their roots and call it day? You bet!

CLIMATE *adaptors*

Many native plants, especially grevilleas, have been adapted or hybridised to cope with the myriad climates of our continent by scientists at Perth's Kings Park.

While the commercial opportunities are obvious, there's also significant consideration given to the effects climate change is having on our plants. "Certainly climate change

is having an impact on our native bush as it struggles with the heat and the loss of water tables," says Digby Growns, senior plant breeder at Kings Park.

"We're deliberately choosing plants that can survive these changes. It's about resilience – people like their gardens to look great. They're not happy when their plants die."





“GLOBAL
SALES OF WAX
FLOWER STEMS
ARE ABOUT 100
MILLION A YEAR,
AND KANGAROO
PAWS ARE
GOING THE
SAME WAY.”

DIGBY GROWNS, SENIOR PLANT BREEDER,
KINGS PARK AND BOTANIC GARDEN



TOP Like aliens from outer space, South Australia's Sturt's desert pea flowers emerge from sprawling stems – up to 2 metres long. Ideal for a rockery if you live in a Mediterranean or arid climate.

ABOVE Often mistaken for petals, the papery bracts of everlasting daisies evolved to be able to endure our harsh climate.

LEFT The aromatic wax flower (*Chamelaucium uncinatum* 'Pinnacle Pink') flowers in winter and spring. When cut for a vase, the flower clusters last for up to three weeks.

FAR LEFT Lorikeets' diets consist mainly of nectar, which the bottlebrush flowers have in abundance!

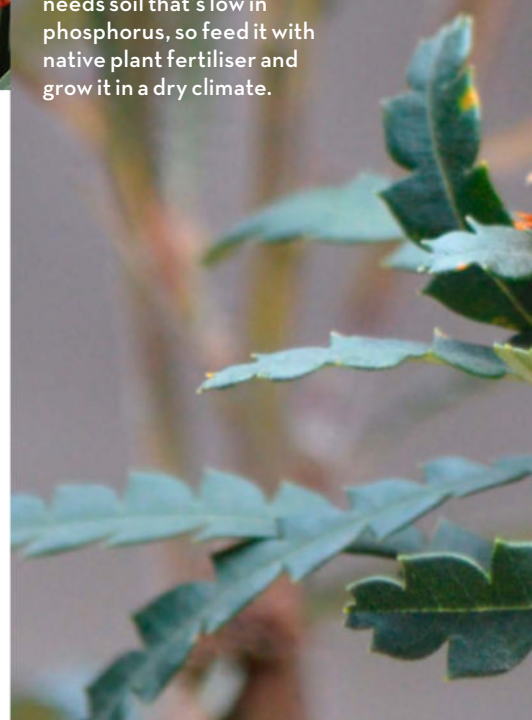


The golden, orb-shaped flowers of *Banksia formosa* are fit for royalty – and should be treated as such. As a member of the Proteaceae family it needs soil that's low in phosphorus, so feed it with native plant fertiliser and grow it in a dry climate.



“OUR
NATIVE PLANTS
PROVIDE
REFUGE FOR
OUR NATIVE
FAUNA,
AS WELL AS
FOOD.”

DIGBY GROWNS, SENIOR PLANT BREEDER,
KINGS PARK AND BOTANIC GARDEN



TOP The bright yellow flowers of the red-cap gum (*Eucalyptus erythrocorys*) emerge out of incredibly vivid red buds.

ABOVE A white-cheeked honeyeater diving into the nectar of *Banksia menziesii*.

RIGHT WA's scarlet banksia (*Banksia coccinea*) adds a wow factor to cut flower arrangements.

FARRIGHT Midwinter to spring is when the psychedelic red, orange and yellow flowers of the heart-leaf flame pea (*Chorizema cordatum*) appear. It's a scrambler, but will also climb if you give it support.





Photography Adobe Stock

What makes these **FLOWERING PLANTS SO UNIQUE?**

The distinctiveness of WA's flowers is all down to isolation and birds, says Digby Grown. "Western Australia has a very old landscape that has evolved without interruption [for millennia] by being surrounded by oceans and deserts."

And Australia is unique in that many birds, rather than insects, play a key role

in pollination. Honeyeaters and lorikeets, in particular, transfer pollen to other plants as they feed on flowers' nectar. In Europe and the Americas, this is mostly done by bees and other insects, with one exception being the American hummingbird.

"Australian plants have evolved to be colourful – being bright red or

yellow to attract birds," Digby explains.

So, if you're after a garden that's resilient, low maintenance and bursting with colour, Aussie natives are not just beautiful, they're built for survival. Thanks to these experts, the stunning colours and shapes of West Australian flowers now thrive in areas across Australia. ■

**GRAHAM ROSS**

Scan the QR code on the next page to see my walk around of this amazing place. Then join me on *BHG TV*, on Fridays at 7pm on Channel 7, for more gorgeous gardens. For gardening tips, go to BHG.COM.AU

SEEN ON BHG TV
FRIDAYS 7.00 

Meadows OVER mowers



Less mowing, more growing. Give your garden a glow-up by replacing your lawn with a floral field of fancy.

Words JENNY DILLON

Photography RALPH BRISTOW

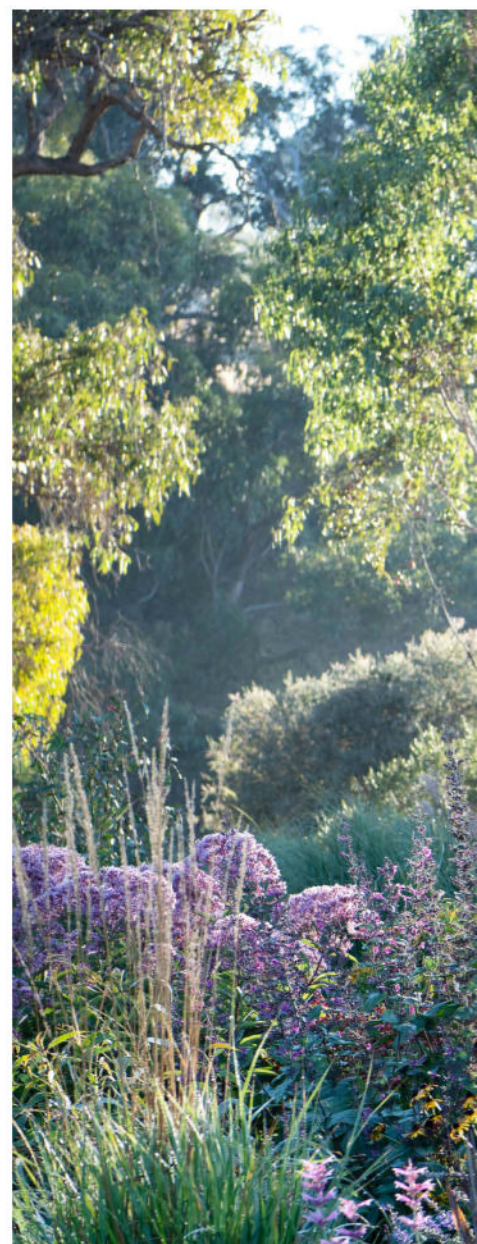
There's so much more to life in the garden than a lawn fringed with a few border plants and a hedge. Aren't there better things to do than mowing, edging, fertilising, watering and weeding when the kids are indoors playing computer games? Transforming your lawn – or part of it – means more than less maintenance. It gives you the opportunity to grow beautiful, fragrant flowers and striking ornamental grasses, adding texture, colour and movement to what was once a static landscape.

LEFT Scuttling through the coneflowers and alliums is another world of birds, insects, reptiles and amphibians. They bring a different kind of life to the Barwitian Garden that makes it a place of energy and constant change.



Before you *start*

- **Don't rip up your lawn** all at once unless you have the time, energy and money to plant out immediately. Otherwise, it will become weedy, creating even more work for you to do.
- **Lawns require fertiliser** high in nitrogen to encourage leafy growth. Before you start planting, add an all-purpose fertiliser that will give your plants the nutrients needed to encourage flowering.
- **Lots of plants are needed** to fill the space where a lawn used to be and this can be expensive. Grow from seeds or buy plants in tubestock rather than larger pots. Smaller plants are much less expensive and generally grow more quickly and are healthier in their new home than larger ones.
- **Don't forget to include access** through your flower garden for pruning, deadheading and weeding. This also improves air circulation. Many ornamental plants, especially roses, suffer in humid conditions, and air moisture increases when outdoor plants are grouped too closely together. A path also allows you to gently meander through your garden.
- **Totally replacing your lawn** with ornamentals can become overwhelming, so include some open spaces. These areas can be used for seating where you can sit back and admire your masterpiece.



SCAN ME

Scan this QR code to see Graham Ross's visit to the Barwitian Garden.



**CLOCKWISE FROM LEFT**

Ralph Bristow has put in thousands of plants over the past five years, creating an ever-evolving abundance of nature. Colour, texture and form seem organically balanced. Unseen from afar are paths for strolling, sitting, even playing hide and seek.

Garden *artistry*

Five years ago, artist and landscape designer Ralph Bristow moved into a quaint strawbale cottage in Barwite in regional Victoria. The cottage looked out onto an empty paddock and, with two young girls running around the place, one would think a set of swings would keep them occupied.

Instead, Ralph opted to create a different kind of adventure and began to fill the paddock with colourful flowering plants

and ornamental grasses. Now the Barwitian Garden is a fairyland of colours, textures and shapes that celebrates each season.

Ralph says he gardens as he paints, combining chaos, beauty and colour.

“It’s not about cracking a formula or copying things. The garden is a personal experience,” he explains. “When I’m in the garden, I’m completely immersed and floating. As you move through it, you’re drawn to the amazing details and qualities in the plants themselves.” ■

Near & far

Discover your favourite flowers, then hop on a plane to visit them! From well known to very rare, there's a bloom for every kind of traveller. *Words* RACHEL IORFINO

Edelweiss in Austria



WHAT "Climb every mountain" along the Edelweiss Way in Austria's Alps.

WHERE Edelweiss Way is a walking track from Nauders, a village in the region of Tyrol, Austria.

WHEN Between July and September, you can spot magnificent meadows

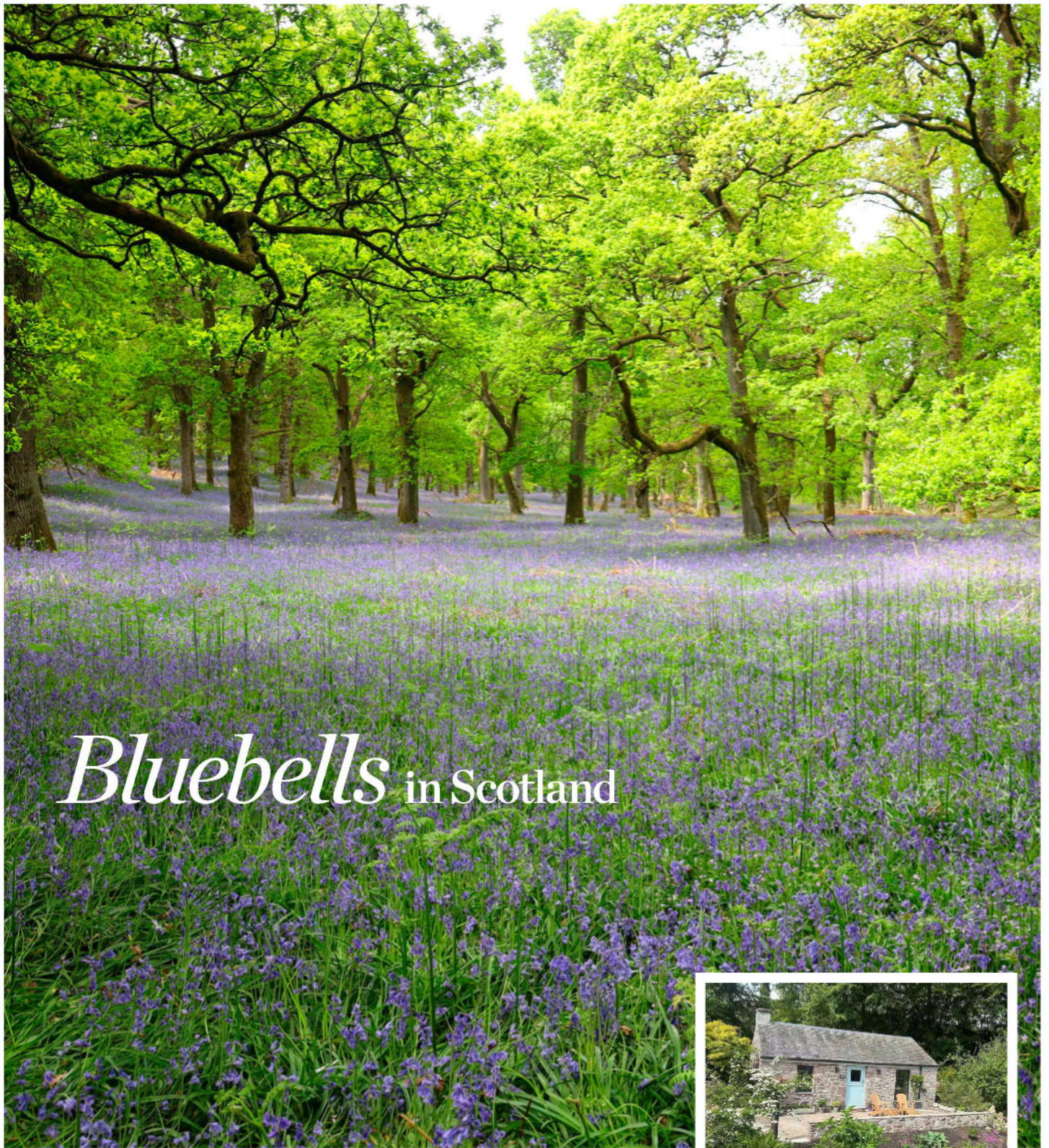
of tiny, star-shaped edelweiss on your walk through the Reschen Pass.

TRY These walking trails are tough, so be prepared with solid footwear. And brush up on a couple of songs from *The Sound of Music* to help you settle into a rhythm.



SCAN ME

Scan the QR code to shop for hiking shoes that keep your toes snug as a bug.



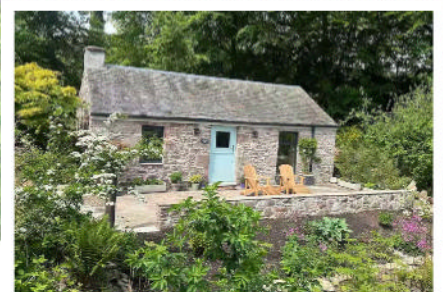
Bluebells in Scotland

WHAT Explore storybook Scottish woodlands for tiny bluebells.

WHERE You'll find large fields of these delicate flowers at Loch Lomond & The Trossachs National Park north-west of Glasgow, and Kinclaven Bluebell Wood outside Blairgowrie.

WHEN Bluebells bloom in May in Scotland, covering woodland glens, walking trails and hillsides.

TRY Drive through Duke's Pass to take in some of the most scenic parts of the Trossachs, including bluebells growing by the roadside.



SCAN ME

Scan the QR code to book a stay in a cosy cottage near Loch Lomond.

Tulips in the Netherlands



WHAT See the Netherlands' most famous flower in bloom.

WHERE Keukenhof Tulip Gardens, Lisse, Holland.

WHEN Tulip fields are in bloom from March to May in most regions of the Netherlands, with peak colour in April.

DID YOU KNOW? It may surprise you to learn that, while the Dutch are known for their tulips, the flowers actually originated in Türkiye and the Middle East. Turn to page 150 to discover more of your favourite plants' origins.



SCAN ME

While you're there, take a walking tour of Amsterdam's most famous locations.



Wildflowers in Italy



WHAT Frolic through fields of wildflowers in the middle of Italy.

WHERE The plains of Castelluccio di Norcia in the Umbro-Marchigiano Apennines of Italy.

WHEN During June and July, these plains are a mosaic of colour with

poppies, cornflowers, daisies and the pale purple blooms of lentil plants.

TRY Make sure not to miss out on eating lenticchie di Castelluccio – tiny lentils that are grown in the region, and often served in a stew with olive oil, onions and carrots.



SCAN ME

Hire a car to make your trip to the Apennines easy and comfortable.

The Valley of Flowers in India



WHAT Immerse yourself in a UNESCO World Heritage Site filled with exotic flowers.

WHERE The Valley of Flowers National Park is at the bottom of the Himalayan ranges in the Chamoli district of Uttarakhand, India.

WHEN Open from June to October; in full bloom from July to September.

TRY The Valley of Flowers route is only accessible on foot, and is one of the most popular Indian Himalayan treks. You can't stay there overnight, so be prepared for a long day of walking!



SCAN ME

Use a day pack suited towards heavier hiking.

Lavender in Tasmania



WHAT Immerse yourself in a purple haze in Tassie's world-renowned lavender fields.

WHERE Although Provence, France, is usually your first thought for lavender, we have our very own fields in our southernmost state, Tasmania.

WHEN Rows and rows of lavender bloom during summer, from December to January.

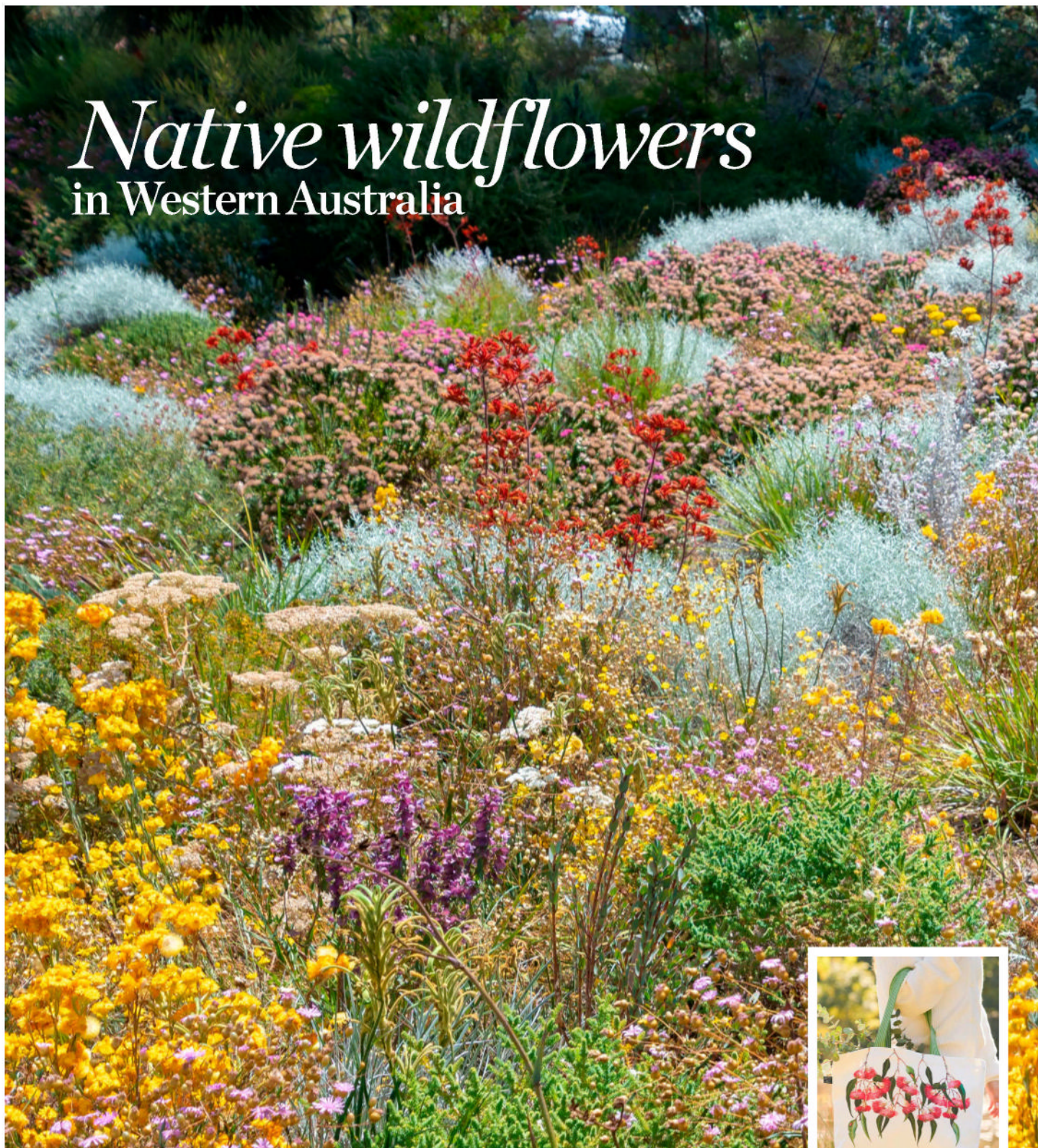
TRY Visit one of the world's largest fine lavender farms, Bridestowe Lavender Estate in Nabowla, to experience a wonderland in mauve.



SCAN ME

Port Arthur is also known for its lavender farm – visit with a full-day tour.

Native wildflowers in Western Australia



WHAT Find more than 12,000 types of native wildflowers in Australia's western state.

WHERE WA is known for blooming beauties across the state, stretching from Pilbara in the north to the Margaret River region in the south.

WHEN The wildflower season has a six-month window – from June to October – moving from north to south.

TRY For guaranteed sightings, head to Kings Park and Botanic Garden in Perth and take a free guided walk.

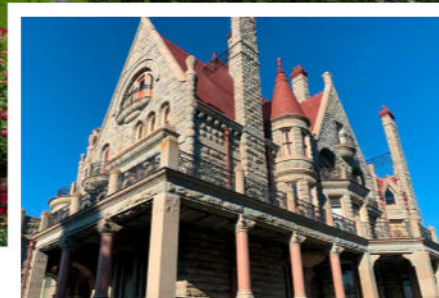
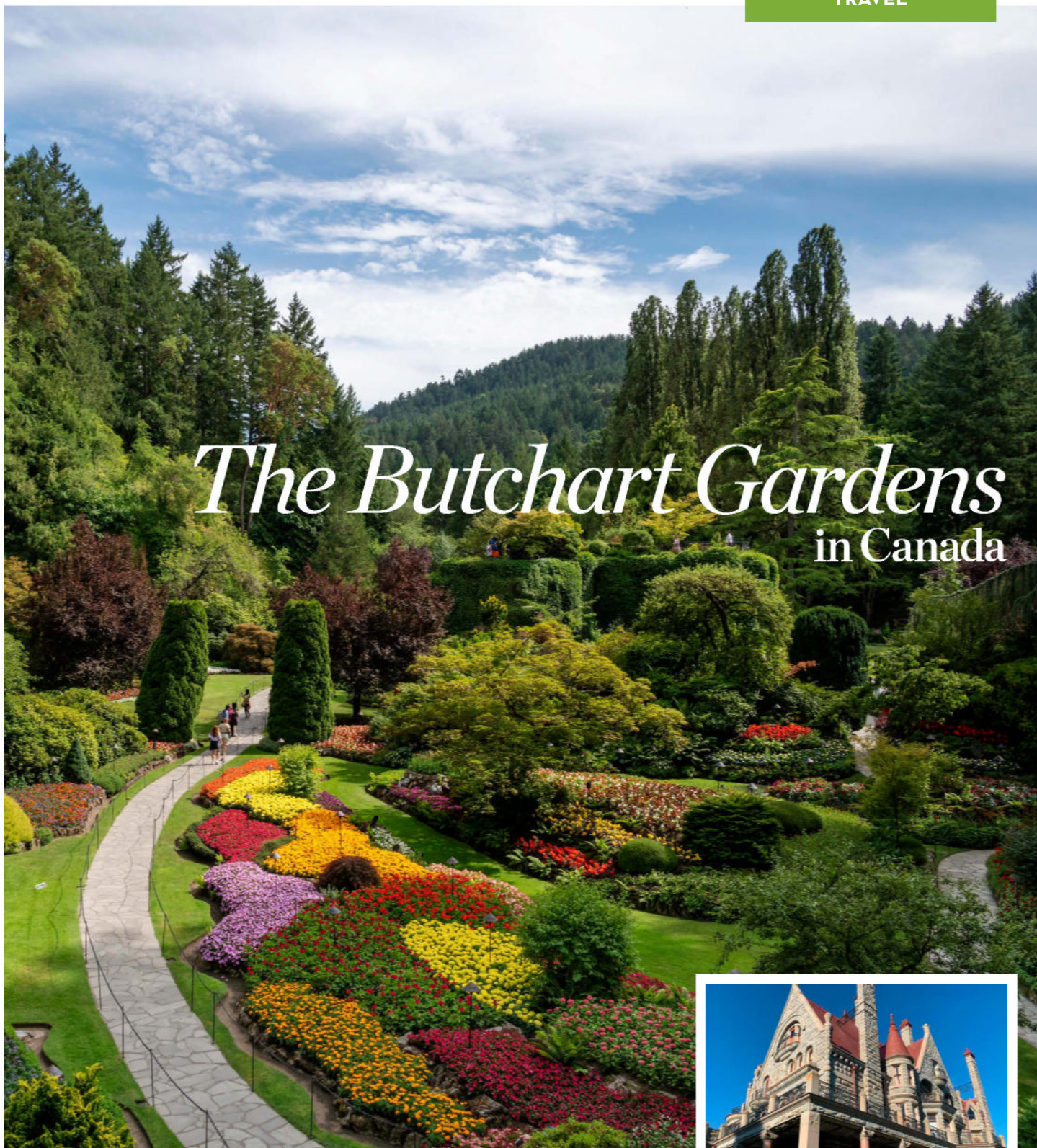


SCAN ME

For native flora you can carry with you, grab this sturdy Bell Art tote.

The Butchart Gardens in Canada

Photography courtesy Butchart Gardens



WHAT See the world's most popular flowers in elegant displays.

WHERE In the quaint village of Brentwood Bay on Vancouver Island, British Columbia, Canada.

WHEN The gardens are open year round, but are especially vibrant

during late spring and summer (April to September).

TRY With various gardens to visit, including the Rose Garden, Italian Garden and Sunken Garden, plan your route before you arrive using the official Butchart Gardens Map.



SCAN ME

Book a combined tour of the Gardens and the city of Victoria for a well rounded day-trip.

Lupins in New Zealand



WHAT The most Instagrammable spot in New Zealand is in the midst of fields of lupin flowers.

WHERE Though not native to NZ, lupins are found in many places across the country. The most popular spots are the Mackenzie Basin and Lake Tekapo.

WHEN The best time to visit is from mid-November to early December.

TRY Lake Tekapo is also home to the Church of the Good Shepherd, so don't miss out on visiting this iconic South Island landmark.

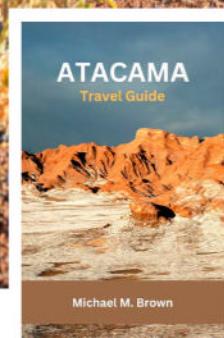


SCAN ME

Stay warm in frosty weather with a snuggly puffer jacket.

Photography Adobe Stock

The Atacama Desert in Chile



WHAT See a desert in bloom with more than 200 species of native American flowers such as dondiegos (four-o'clock flowers) and lilies.

WHERE The Atacama Desert is the driest non-polar desert in the world, located in the north of Chile.

WHEN These flowers don't bloom often, but every few years, after heavy rain, you'll see this rare sight from September to November.

TRY Even if flowers haven't bloomed when you visit, the Atacama Desert is a spectacular destination. ■



SCAN ME

Scan the code to buy this expert guide to the Atacama Desert.

Twist on tradition

Food photography TIM ROBERTS Styling LUCY BUSUTTIL Recipe SARAH MURPHY
Portrait photography PHIL CASTLETON Styling MICHELE CRANSTON

Sarah has given the classic hedgehog slice a white chocolate makeover. It's sweet, crunchy and no-bake! Here's how she put a twist on this retro favourite.

Taking a classic recipe and giving it just enough of a nudge to make it feel fresh is one of our favourite things to do at *Better Homes and Gardens*, and that's exactly what I've done with this twist on the iconic hedgehog slice. Traditionally made with milk or dark chocolate, this no-bake fave has stood the test of time in Aussie kitchens and bakeries alike. For this version, we've gone all-in on white chocolate for a slice that's just as nostalgic, but with a creamy, elegant twist.

Exploring new flavour twists is one of my favourite parts of recipe development. As it's our floral issue, I wanted to see what a hedgehog slice would be like with a hint of floral flavour. I tossed up between rosewater and orange blossom, then landed on an orange blossom water and lemon hedgehog slice. The first test was wildly overpowering from too much orange blossom water, but I could sense the combination would work, perhaps in a less intense form!

My second attempt, using less orange blossom water, combined with fresh lemon zest, gave a really lovely fresh flavour combination. But when we put it to the office taste test, the clear winner was the purist's version:

white chocolate, no extras. However, if you're feeling adventurous, try adding 2 teaspoons of orange blossom water and the finely grated zest of one lemon to the melted butter mixture before stirring into the crushed biscuits. If you love floral-scented sweets I think you'll love this.

When I asked the office what makes a good hedgehog slice truly great, one thing came up again and again – the biscuits. That perfect biscuit crunch is key to nailing the classic texture.

During testing, I tried using both a food processor and the old faithful rolling pin, and the rolling pin came out on top. Popping the bickies into a snaplock bag and giving them a good bash was not only quicker than dragging out the food processor, it also gave better control over the biscuit size for that signature chunky bite.

The topping was another part of the hedgehog slice that sparked strong opinions. "It needs a thick layer, don't

hold back!" was the clear message from the team.

At first, I played around with a ganache to suit our delicate floral theme, gently whisking it once it cooled for a soft, lovely texture to pile on the slice. But in the end, it just didn't deliver the same nostalgic feel as a good, solid layer of chocolate. And for a true hedgehog slice, that's non-negotiable!

While one block of chocolate for the topping will do the trick, we used two for a generous finish that makes the slice extra special.

One of the most-asked questions I got was "how do you cut a slice without the chocolate cracking?" The slice needs to be in the fridge to set, but a fridge-cold layer of chocolate will simply always crack. Depending on how warm your kitchen is, take the slice out 20–30 minutes before you want to cut it up. This gives the chocolate a chance to lose its chill and be less likely to shard when slicing.

“YOUR CHALLENGE?
ONLY STOPPING AT ONE PIECE
OF THIS ADDICTIVE SLICE.”

SARAH MURPHY, SENIOR FOOD EDITOR



WHITE CHOCOLATE HEDGEHOG SLICE

Preparation time 15 mins
plus 1 hour chilling

Cooking time Nil

Makes 16 pieces

250g packet milk coffee biscuits
395g sweetened condensed milk
75g unsalted butter, cubed
180g block white chocolate,
chopped
1 cup desiccated coconut

TOPPING

2 x 180g blocks white chocolate (see
Cook's Tips)

STEP 1 Line a 20cm square pan with baking paper. Crush biscuits in a large snaplock bag using a rolling pin, leaving some biscuits in larger chunks (see Cook's Tips).

STEP 2 In a medium saucepan combine condensed milk, butter and

chocolate on low heat. Stir until melted and smooth.

STEP 3 Pour melted mixture into a bowl and stir in biscuits and coconut. Pour into prepared pan, press down with the back of a spoon to level. Chill 1 hour or until firm.

STEP 4 For the topping, finely chop chocolate and place in a microwave-safe bowl. Microwave on MEDIUM 50% power in 30-second bursts until melted and smooth. Pour over slice and use the back of a spoon to level. Chill 2 hours until completely firm.

STEP 5 Remove from fridge 20 minutes before slicing.

COOK'S TIPS

- For best results, crush the biscuits by hand and not with a food processor.
- We used two blocks of white chocolate on top for a super indulgent slice, but one block also works. ■

“YOU CAN SERVE THIS
EASY SLICE DECORATED WITH
EDIBLE FLOWERS FOR A
BEAUTIFUL SPRINGTIME
AFTERNOON TEA TREAT.”

SARAH MURPHY, SENIOR FOOD EDITOR



CLASSIC CHOCOLATE HEDGEHOG SLICE

Prefer a classic chocolate hedgehog slice? This beauty features dark chocolate in the base and a thick creamy milk chocolate top. Yum!



SCAN ME

Scan the QR code for a classic take on the ever-yummy hedgehog slice.

Food preparation Tamika O'Neill







sweet little things

Put the kettle on! Tilly Pamment has a delightful selection of tea-time treats to add a bit of joy.

Photography, styling and recipes TILLY PAMMENT

Tilly Pamment is an Australian recipe writer, food photographer and stylist who calls the Blue Mountains home. Her second book, *Handfuls of Sunshine* by Murdoch Books, is a heartfelt celebration of all things small, sweet and perfect for sharing, whether it's afternoon teas, school fetes or a treat with friends. As the weather warms, Tilly chats with us about the joys of baking and the ingredients she's looking forward to using in her country kitchen.





STORE & SHARE

If you're not serving these scones straight from the oven, wrap the hot scones in a clean tea towel to keep them warm until ready to serve. Wrapped like this they also make a most excellent portable morning or afternoon tea. Store any leftovers in an airtight container at room temperature.

DATE AND GINGER SCONES

Recipe on page 84

BHG: Your new book, *Handfuls of Sunshine*, is all about bite-sized bakes. What inspired you to centre this collection around small, handheld treats?

Tilly Pamment: I am always looking for ways to add a little extra joy to my life and, so often for me, this is by way of food! I love sweet baking, in particular, for its ability to bring sunshine and connection to even the most mediocre of days. With *Handfuls of Sunshine* I wanted to create a collection of sweet, bite-sized bakes that were all designed to share and bring a handful of joy to any moment.

They are the small bakes that are made and gifted to friends in need of a little solace, the ones that cocoon us when we are down, the bakes we share with glee at celebrations, the ones wrapped with care and sent off in

the mail to a loved one far away, and the bakes I tuck away, secretly, to enjoy another day! This book is a celebration of small moments of edible cheer.

BHG: *Handfuls of Sunshine* is a beautiful name for a book. What's the story behind the name?

TP: The title came from the idea of sweet baking providing little moments of happiness – small pockets of joy – to our days, weeks and years. A little edible sunshine, and sweet punctuation to our lives. And, also, to communicate the recipes are all small bakes – things designed to be held in your hands (no plate needed!), passed around to share, or batch-baked and squirrelled away for a rainy day!

BHG: Your style always features flowers beautifully. What drew you to make flowers such a prominent part of your work?

TP: I have always loved flowers, and time spent working at the most beautiful florist in the Blue Mountains really cemented this for me. Since then, flowers, foliage and natural beauty have formed an integral part of my images.

BHG: For readers keen to style with flowers when entertaining at home, where's a good place to start?

TP: I love to use a single type of flower *en masse*, rather than mixing bunches too much. Either place them in one big vase, or use multiple little vessels to spread them out along a table. I find flowers look more beautiful the less you fuss with them! Always look for seasonal flowers (they're not only much cheaper but also better quality) and buy Australian grown to support our flower industry.

BHG: As we head into spring, what ingredients are you most excited to bake with?

TP: I think citrus varieties are great at this time of year. They bring a freshness and zing that is much needed after the cold weather. I always look out for blood oranges, in particular, as their availability is so fleeting it makes them feel extra special. Passionfruit is also a favourite of mine. It lends a sunny fruitiness and a welcome tart note to bakes.

BHG: What do you love most about life in the Blue Mountains?

TP: I love the space we have up here – a house and garden and room to play – not to mention the beauty of the surrounding bush and national parks. We have a small veggie and herb garden, which I make use of in my cooking most days. We were fortunate enough to buy a house with a beautiful established garden which we are working (with much trial and error!) to maintain. The garden is an ongoing source of inspiration and one which I aspire to spending more time in every year.



HANDFULS OF SUNSHINE

Enjoy even more sweet bites from Tilly Pamment's *Handfuls of Sunshine* (Murdoch Books, \$39.99). Scan the code to shop now.





“FILE THIS ONE UNDER
'LUNCHBOX STAPLES' AND
'STUPENDOUSLY EASY'
AND THANK ME LATER!”

TILLY PAMMENT, *HANDFULS OF SUNSHINE*

**A VERY EASY
CHOCOLATE
COCONUT SLICE**
Recipe on page 84

STORE & SHARE

This slice keeps happily in an airtight container at room temperature for up to five days and is an excellent lunchbox addition!

STORE & SHARE

The madeleines are best eaten on the day they are made. However, the uncooked batter will keep happily in the fridge for a day or two, so you can bake them in batches as the need arises – a delightful thing to be able to do when friends drop by for tea!

**CARDAMOM,
BAY AND ORANGE
MADELEINES**
Recipe on page 85

“THESE KEEP
REMARKABLY
WELL, SO SAVE A
JAR, SQUIRRELLED
AWAY IN THE
PANTRY, FOR
TEA-RELATED
EMERGENCIES.”

TILLY PAMMENT, *HANDFULS OF SUNSHINE*

**EARL GREY AND
POLENTA ROUNDS**
Recipe on page 85



CHEWY CHOCOLATE MINT SANDWICHES

Makes 10 filled biscuits

40g unsalted butter, cubed
150g dark chocolate, roughly chopped
55g caster sugar
30g light brown sugar
1 egg, plus 1 extra egg yolk
½ tsp vanilla bean paste
50g plain flour
½ tsp baking powder
2 tsp Dutch-process (unsweetened) cocoa powder, sifted
Pinch of fine sea salt
Flaky sea salt, to sprinkle (optional)

PEPPERMINT CREAM FILLING

250g icing sugar mixture
¼ tsp peppermint extract
2 Tbsp full-cream milk

STEP 1 Preheat the oven to 160°C fan-forced and line three baking trays with baking paper. Place the butter and 100g of the chocolate in a small saucepan over very low heat. Cook, stirring often, until the chocolate and butter have melted into a glorious puddle. Set aside to cool slightly.

STEP 2 Meanwhile, place the caster sugar, brown sugar, egg and egg yolk in the bowl of a stand mixer with a whisk attachment and whisk until the mixture is pale, light and fluffy, 3–5 minutes. Fold through the melted chocolate mixture, along with the vanilla.

STEP 3 Place the flour, baking powder, cocoa and fine sea salt in a small bowl, then use a hand whisk to combine. Gently fold this through the chocolate mixture, followed by the remaining 50g of the chopped chocolate.

STEP 4 Use a teaspoon to drop generous teaspoonfuls of batter in neat blobs onto the baking trays, leaving plenty of room between the biscuits as they will spread when baked. Sprinkle with a little flaky sea salt (if using), and bake in the preheated oven for 8–12 minutes, until the surface of the biscuits is crackly and set, but they are still soft underneath. Leave the biscuits to cool completely on trays.

STEP 5 When the biscuits are cool, make the peppermint filling. Place the sugar in a mixing bowl, then add the peppermint extract along with 1½ tablespoons of the milk. Mix to a smooth, thick, spreadable paste, adding the remaining ½ tablespoon of milk, little by little, if necessary. Taste the mixture and add another drop of peppermint extract if you think it needs it. Gently sandwich the biscuits together with about 2 teaspoons of peppermint cream and serve them with a big pot of something hot.

CHEWY CHOCOLATE MINT SANDWICHES
Recipe above



COCONUT AND PASSIONFRUIT LOAVES

Makes 8 little loaves

LOAVES

150g unsalted butter, softened, plus extra to grease
A little plain flour, to dust
200g golden caster sugar
1½ tsp vanilla bean paste
3 eggs
150g self-raising flour, plus extra to dust
80g fine desiccated coconut
¼ tsp fine sea salt
125ml buttermilk

PASSIONFRUIT ICING

160g pure icing sugar, sifted
2 Tbsp fresh passionfruit pulp (1–2 passionfruit)

STEP 1 Preheat the oven to 160°C fan-forced. Generously grease eight 180ml capacity mini loaf tins (or eight large muffin cups, 180ml capacity holes) with butter. Dust with a little flour, tapping out any excess.

STEP 2 In the bowl of a stand mixer with a paddle attachment, cream the butter, caster sugar and vanilla until very light and fluffy. Add the eggs, one at a time, beating well after each addition. Continue to beat, scraping down the side of the bowl once or twice, until all the egg is incorporated and the mixture is creamy.

STEP 3 Place self-raising flour, coconut and salt in a separate bowl and use a hand whisk to briefly combine. Add half to the creamed butter mixture, stirring gently, before adding half the buttermilk.

STEP 4 Once incorporated, add the remaining flour mixture, then the remaining buttermilk, stirring gently to combine. Divide batter between the tins. Smooth the tops and tap tins gently on the bench to remove any air bubbles.

STEP 5 Bake in the preheated oven for 15–20 minutes or until the cakes are golden, risen and cooked through. Allow





**COCONUT AND
PASSIONFRUIT
LOAVES**
Recipe opposite

the cakes to cool in the tin for 10 minutes before turning them out onto a wire rack to cool completely.

STEP 6 When the cakes are cool, make the passionfruit icing by combining the icing sugar and 1½ tablespoons of passionfruit pulp in a mixing bowl. Stir until the mixture is smooth, then add enough of the remaining passionfruit pulp so that you have a nice drippy consistency. Spoon the icing over the cooled cakes, allowing it to drip down the sides. Set the cakes aside for the icing to set before serving – or don't! Just eat them straight away with a big pot of strong black tea. Heaven.



DATE AND GINGER SCONES

Makes 8 scones

150g wholemeal flour, plus extra to dust
75g self-raising flour
1½ tsp baking powder
50g unsalted butter, cold, cubed
¼ tsp fine sea salt
2 tsp caster sugar
80g pitted dates, roughly chopped
1 tsp peeled and finely diced fresh ginger
160ml buttermilk, plus extra to glaze
1 egg, lightly beaten
1 Tbsp raw (demerara) sugar, to sprinkle
Salted butter, to serve

Sugared Buttermilk Scones
from Tilly's cookbook.

STEP 1 Preheat the oven to 190°C fan-forced and line a baking tray with baking paper.

STEP 2 Place the wholemeal flour, self-raising flour and baking powder in a large mixing bowl and mix briefly. Scatter in the cold cubed butter and mix again to coat all the pieces in flour. Then, using your fingertips, rub the butter into the flour until the mixture resembles coarse breadcrumbs.

STEP 3 Add the salt, caster sugar, chopped dates and diced ginger and stir them through. Make a well in the centre of the dry ingredients and pour in the buttermilk and egg. Use a butter knife to gently mix the wet ingredients into the dry ingredients. When the dough starts to come together in a shaggy mass, use your hands to knead it briefly in the bowl until it comes together in a ball. The dough will be quite soft and sticky.

STEP 4 Tip the dough out on a well-floured surface. Dust the top of the dough with flour, too, then gently fold and knead the dough a couple of times before shaping it into a fat round (about 2.5cm thick) with your hands. Use a floured 6cm round scone cutter to cut out as many scones as you can, making sure not to twist the cutter as you cut the scones. Gather up the offcuts and pat out again, cutting out the remaining scones.

STEP 5 Place scones close together on the prepared tray. Brush the tops with a little extra buttermilk and sprinkle liberally with raw sugar. Bake in the preheated oven for 15–18 minutes or until the tops are deep golden and the scones are cooked through. Allow to cool for 10 minutes before serving the scones warm, split with lots of cold butter.



A VERY EASY CHOCOLATE COCONUT SLICE

Makes 16 pieces

BASE

150g self-raising flour
3 Tbsp Dutch-process (unsweetened) cocoa powder, sifted
80g desiccated coconut
220g caster sugar
¼ tsp fine sea salt
125g unsalted butter, melted and cooled
1 egg, lightly beaten

ICING

160g icing sugar mixture
2 Tbsp Dutch-process (unsweetened) cocoa powder, sifted
20g unsalted butter
1½ Tbsp full-cream milk, hot
Flaked coconut or sprinkles, to top (optional)

STEP 1 Preheat the oven to 170°C fan-forced and line the base and sides of a 20cm square cake tin with baking paper, leaving enough paper overhanging to help lift the cooked slice out of the tin.

STEP 2 Place the flour, cocoa, desiccated coconut, caster sugar and salt in a mixing bowl and use a hand whisk to combine. Make a well in the centre of the dry ingredients and pour in the melted butter and egg. Use a wooden spoon or spatula to mix to a soft dough.

STEP 3 Spoon the mixture into the prepared tin, smoothing it out to an even layer using an offset palette knife or the bottom of a glass. Bake in the preheated oven for 20–25 minutes or until the surface is set, the slice is smelling lovely and chocolatey, and only a few damp crumbs cling to a skewer when the slice is tested. Allow to cool completely in the tin.

STEP 4 When the slice is cool, make the icing by combining the icing sugar

mixture and cocoa powder in a mixing bowl. Melt butter in the hot milk, then add the mixture to the bowl with the icing sugar and cocoa. Stir to a smooth chocolatey paste before spreading evenly over the slice. Sprinkle with flaked coconut or sprinkles (if using) and allow the icing to set before slicing into squares using a large sharp knife.



CARDAMOM, BAY AND ORANGE MADELEINES

Makes About 24 madeleines

125g unsalted butter, plus extra to grease
2 Tbsp full-cream milk
2 fresh bay leaves
1 Tbsp runny honey
110g caster sugar
2 eggs
125g plain flour, plus extra to dust
1 tsp baking powder
½ tsp ground cardamom
Pinch of fine sea salt

ORANGE GLAZE

240g pure icing sugar, sifted
Finely grated zest of ½ orange
3 Tbsp fresh orange juice

STEP 1 Place the butter, milk, bay leaves and honey in a small saucepan and place over low heat. Stir gently until the butter has melted and the honey has dissolved. Remove from the heat and set aside to cool.

STEP 2 When the butter mixture is cool, place the caster sugar in a medium mixing bowl along with the eggs and use a hand whisk to mix until well combined. Place the flour, baking powder, ground cardamom and salt in a separate bowl and mix briefly to combine.

STEP 3 Add the dry ingredients to the egg and sugar mixture and whisk until smooth. Finally, remove the bay leaves from the cooled butter mixture and whisk this into the batter, too, taking care not to overmix.

STEP 4 Cover the bowl and place the batter in the fridge to chill for at least 2 hours (or up to 2 days).

STEP 5 When the batter has chilled, preheat the oven to 170°C fan-forced and brush two 12-hole madeleine tins well with softened butter. Dust the tins with a little plain flour, tapping out any excess. Spoon a scant tablespoon of batter into each madeleine hole, filling them about two-thirds full. Bake in the preheated oven for 8–10 minutes or until the madeleines have risen and are deep golden around the edges.

STEP 6 While the cakes are cooking, make the orange glaze by combining the icing sugar, orange zest and 2 tablespoons of the orange juice in a mixing bowl. Stir until smooth, adding enough of the remaining orange juice to form a nice drippy glaze. It needs to be quite loose so it delicately coats the madeleines without overwhelming the flavour of the cake.

STEP 7 When cakes are cooked, allow them to cool for a minute or two in the tins, then remove madeleines, one by one, and spoon a little glaze over each. Place on a wire rack set over a baking tray to catch drips. Allow the glaze to set before serving with a big pot of tea.



EARL GREY AND POLENTA ROUNDS

Makes About 40 biscuits

2 tsp loose-leaf Earl Grey tea
110g caster sugar
Finely grated zest of 1 orange
200g unsalted butter, softened
1 tsp vanilla bean paste
200g plain flour, plus extra to dust
¼ tsp baking powder
100g fine polenta
¼ tsp fine sea salt

STEP 1 Place the Earl Grey tea in a small spice grinder or mortar and pestle and grind until fine. Place in the bowl of a stand mixer along with the sugar and

orange zest and use your fingertips to rub the zest and tea through the sugar until fragrant.

STEP 2 Add the butter and vanilla to the bowl and, using the paddle attachment, beat until light and fluffy. Place the flour, baking powder, polenta and salt in a separate bowl and use a hand whisk to combine.

STEP 3 Add the dry ingredients to the creamed butter mixture, mixing gently until the dough just comes together.

Tip the mixture out onto a lightly floured surface and use your hands to bring the dough together into a ball.

STEP 4 Roll the dough out between two sheets of baking paper until it is about 5mm thick. Place in the fridge for an hour or so until it is firm enough to cut. While the dough is chilling, preheat the oven to 140°C fan-forced and line two baking trays with baking paper. When the dough is ready, use a 5cm round cutter to cut out the biscuits, re-rolling the dough as necessary.

STEP 5 Place the biscuits on the prepared trays, leaving a little space in between as they will spread while cooking. Bake in preheated oven for 18–22 minutes or until the biscuits are just starting to colour. Remove from the oven, then allow the biscuits to cool completely on the trays. Serve in generous quantities with a pot of tea. ■

Gently Spiced
Gingerbread from
Tilly's cookbook.

FOOD

COLIN'S SAUSAGE-
STUFFED ONIONS
Recipe on page 90



Cooking

with Colin & Clarissa

Spin some new or familiar ingredients into smash-hit dinners for your table.

Photography PHIL CASTLETON *Styling* MICHELE CRANSTON

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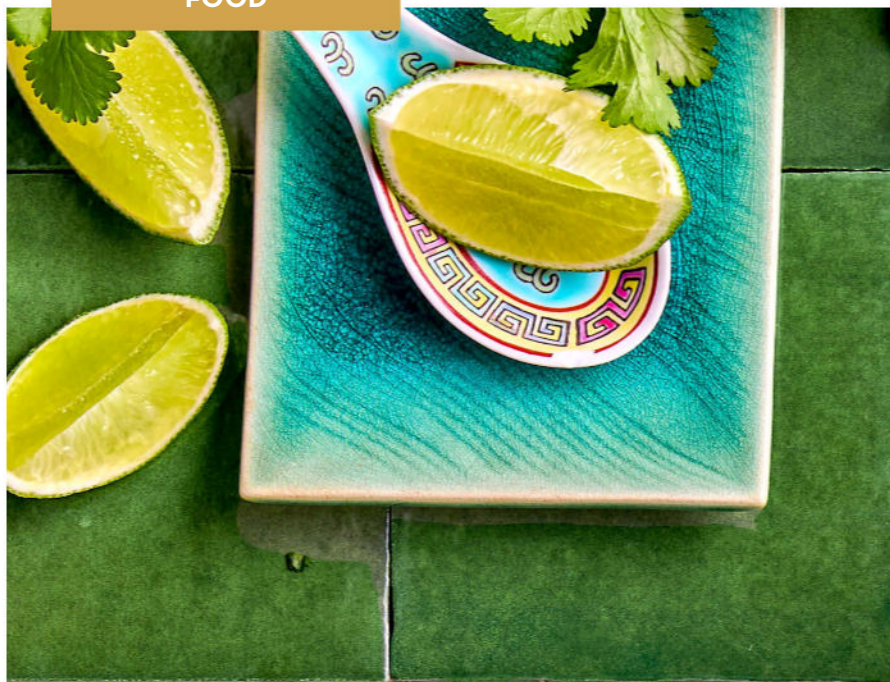
**COLIN'S PORK FILLET
WITH JERUSALEM
ARTICHOKE AND
PARMESAN PUREE**
Recipe on page 90

**COLIN'S
CORNED BEEF
AND WHITE
SAUCE**
Recipe on page 92





**COLIN'S FRIED
CHICKEN WITH
CELERIAC
REMOULADE**
Recipe on page 92



COLIN'S PORK FILLET WITH JERUSALEM ARTICHOKE AND PARMESAN PUREE

Preparation time 25 mins

Cooking time 40 mins

Serves 4–6

2 pork fillets (about 1kg), butterflied
Sea-salt flakes and freshly ground black pepper, to season
2 Tbsp olive oil
Roasted hazelnuts and crispy sage leaves, to garnish

PUREE

2 Tbsp olive oil
1kg Jerusalem artichokes, washed and sliced
2 brown onions, chopped
6 cloves garlic, chopped
1 parmesan rind, plus extra finely grated parmesan, to serve
½ bunch thyme
2 bay leaves
200ml chicken stock
200ml pouring cream
100g cold butter, chopped
Juice and grated zest of 1 lemon

STEP 1 To make the puree, heat oil in a large deep frying pan on low heat.

Sauté artichokes, onions and garlic for 10 minutes (vegetables should not colour). Stir in parmesan rind, herbs and stock. Increase heat to medium and simmer for 30 minutes or until artichokes are tender.

STEP 2 Transfer to a bowl. Remove thyme sprigs and bay leaves. Using a stick mixer, blend until smooth. Stir in cream, butter, lemon juice and zest. Pour into a fine strainer set over a clean saucepan. Discard any solids. Keep warm until needed. Season.

STEP 3 Meanwhile, heat oil in a large heavy based frying pan on high heat. Cook pork for 3–4 minutes each side or until pink in the centre. Rest for 5–10 minutes before slicing.

STEP 4 Serve pork with puree topped with roasted hazelnuts, finely grated parmesan and crispy sage leaves (see Cook's Tips).

COOK'S TIPS

- To butterfly pork, cut horizontally almost all the way through the pork, then open out flat like a book.
- To make crispy sage leaves, shallow-fry leaves in olive oil on medium for 30 seconds or until crisp. Remove and drain on a paper towel.
- If you don't have parmesan rind, use ¼ cup finely grated parmesan.



COLIN'S SAUSAGE-STUFFED ONIONS

Preparation time 40 minutes

Cooking time 1 hour

Serves 6–8

6–8 large brown onions, unpeeled
500g sausages, casings removed
200g panko breadcrumbs
1 bunch sage, chopped
½ bunch thyme, leaves picked
3 red birdseye chillies, finely chopped
1 Tbsp onion powder
1 Tbsp smoked paprika
Sea-salt flakes and ground white pepper, to season
2–3 Tbsp olive oil
½ cup finely grated parmesan, plus extra to serve
400g cherry tomatoes on the vine (optional)
1 lemon, juiced
Radicchio salad, to serve (optional)

STEP 1 Place onions in a large saucepan and cover with cold water. Bring to the boil, then reduce heat to medium and simmer for 15 minutes or until nearly tender. Remove from cooking liquid and set aside to cool.

STEP 2 Slice 1.5cm to 2cm from the top of the onions, leaving the bases intact. Peel onions. Using a teaspoon, remove onion centres, leaving outer two or three layers intact. Finely chop centres.

STEP 3 Preheat oven to 200°C/180°C fan-forced. Combine chopped onion, sausage, breadcrumbs, sage, thyme, chilli, onion powder and paprika in a large bowl. Season. Mix well.

STEP 4 Fill onions with sausage mixture (overfill slightly). Arrange onions, close together in a roasting pan or baking dish. Drizzle with oil. Season and scatter with parmesan. Add tomatoes, if using.

STEP 5 Bake, covering with foil if overbrowning, for 45 minutes or until golden and tender. Top with extra parmesan and drizzle over lemon juice. Serve with radicchio salad, if you like.

**CLARISSA'S
NYONYA
EGGPLANT**

Recipe on page 94





COLIN'S FRIED CHICKEN WITH CELERIAC REMOULADE

Preparation time 25 mins plus 6 hours or overnight marinating

Cooking time 10–15 mins

Serves 4–6

6–8 skinless chicken thigh fillets

300ml buttermilk

300g plain flour

300g cornflour

1 Tbsp smoked paprika

1 Tbsp onion powder

1 Tbsp garlic powder

1 Tbsp ground turmeric

1 Tbsp ground coriander

1 Tbsp dried Italian herbs

Vegetable oil, for deep-frying

CELERIAC REMOULADE

200g mayonnaise

Juice and finely grated
zest of 1 large lemon

100g capers, drained

100g cornichons, chopped

1 medium celeriac (about 1kg), peeled

1 bunch flat-leaf parsley, leaves
and stems finely chopped

Sea-salt flakes and freshly ground
black pepper, to season

STEP 1 Combine chicken and buttermilk in a large non-metallic bowl.

Cover and refrigerate for at least 6 hours or overnight.

STEP 2 For the celeriac remoulade, combine mayonnaise, lemon juice and zest, capers and cornichons in a large bowl. Cut celeriac into thin matchsticks. Add to mayonnaise mixture along with the parsley. Toss well to combine. Season. Cover and refrigerate until needed.

STEP 3 Combine plain flour, cornflour, paprika, onion powder, garlic powder, turmeric, coriander and Italian herbs in a large bowl. Drain chicken well from buttermilk and shake off excess. Add to flour mixture and toss to evenly coat.

STEP 4 Heat oil to 180°C in a large saucepan on medium to high. (To test, drop a cube of bread into oil. If it browns in 15 seconds your oil is ready.) Working in batches, carefully add chicken to hot oil. Deep-fry, turning occasionally, for 5–8 minutes or until deep golden brown and chicken is cooked through. Transfer to a plate lined with paper towel.

STEP 5 Serve chicken immediately with celeriac remoulade.



COLIN'S CORNED BEEF AND WHITE SAUCE

Preparation time 35 mins

Cooking time 4 hours

Serves 6

1.5kg good-quality corned beef

2 brown onions, roughly chopped

2 bulbs garlic, halved

2 carrots, roughly chopped

2 celery sticks, roughly chopped

2 litres water

300ml dry white wine

4 bay leaves

1 bunch thyme

Cracked black pepper

1 cinnamon stick

6 star anise

6 baby turnips, sliced in half

1 bunch baby carrots, sliced in half

6 kipfler potatoes, sliced in half

WHITE SAUCE

150ml olive oil

½ cup plain flour

500ml milk

2 bay leaves

Pinch ground nutmeg

2 bunches flat-leaf parsley,
stems and leaves chopped

Sea-salt flakes and pepper, to season

STEP 1 Place beef, onion, garlic, carrot, celery, water, wine, bay leaves, thyme, pepper, cinnamon and star anise in a large saucepan on medium. Bring to the boil. Reduce heat to low. Cover. Simmer for 3–4 hours or until meat is tender but not falling apart. Cool. Remove meat. Strain cooking liquid into a saucepan.

STEP 2 For white sauce, whisk oil and flour in a bowl. Place milk, bay leaves and nutmeg in a saucepan on medium. Bring to boil. Add flour mixture and whisk until thick. Stir in parsley. Season.

STEP 3 Return pan with cooking liquid to the stove. Simmer turnips, carrots and potatoes until just tender. Drain.

STEP 4 Serve sliced corned beef with white sauce and vegetables.





**CLARISSA'S
NASI GORENG**
Recipe on page 94



CLARISSA'S NYONYA EGGPLANT STIR FRY

Preparation time 15 mins

Cooking time 10 mins

Serves 3–4 as a side dish

3 large finger or Asian eggplants, trimmed
Vegetable oil for shallow-frying

1 large brown onion, sliced
1 large red chilli, sliced (with or without seeds)

¼ cup water

2 Tbsp vinegar

½ Tbsp karamel masakan (Malaysian cooking caramel sauce)

Salt and sugar, to taste

Coriander leaves and steamed rice, to serve

STEP 1 Slice eggplant crossways into thirds. Slice each third in half lengthways, but don't cut all the way through. Open out flat. (This helps the eggplant cook.)

STEP 2 Heat oil in a wok or large deep frying pan on high. Shallow-fry eggplant, flesh-side down, for 3 minutes or until golden. Turn and cook for a further 2–3 minutes or until tender. Drain eggplant on paper towel.

STEP 3 Heat same pan on medium. Stir-fry onion for 3 minutes or until translucent. Stir in chilli. Add water to pan and cook until reduced by half. Stir in vinegar and karamel masakan. Season with salt and sugar. Return eggplant to pan and toss well to coat.

STEP 4 Serve eggplant topped with coriander on steamed rice.

COOK'S TIPS

- You can also use regular eggplant, cut into strips, for this recipe.
- Karamel masakan is a thick dark sauce available at Asian grocers.



CLARISSA'S NASI GORENG

Preparation time 25 mins

Cooking time 15 mins

Serves 4

¼ cup vegetable oil

50g fried anchovies (dried), plus extra to serve

150g chicken breast or thigh fillets, thinly sliced

Salt, to season

4 cups cold cooked rice

3 Tbsp soy sauce

2 Tbsp sweet soy sauce (kecap manis)

1 cup mixed frozen vegetables (peas, carrots, corn)

Fried eggs, sliced cucumber, tomato wedges, fried anchovies and lime cheeks, to serve

SPICE PASTE (SAMBAL)

6 small shallots or 1 medium red onion, chopped

4 cloves garlic

5–7 dried red chillies, soaked in hot water until soft

2 medium red chillies (optional)

2 tsp belacan (shrimp paste), toasted (see Cook's Tips)

1–2 Tbsp water

STEP 1 For the spice paste, process shallots or onions, garlic, chillies, belacan and water in a small food processor until finely chopped. Set aside.

STEP 2 Heat oil in a wok on medium. Shallow-fry anchovies until crisp and golden. Using a slotted spoon, remove anchovies and drain on paper towel. In the same pan, heat wok on high and add spice paste. Stir-fry for 4 minutes or until oil separates.

STEP 3 Add chicken and season with salt. Stir-fry for 2 minutes or until just cooked. Add rice and stir-fry to break up clumps. Add sauces and frozen vegetables. Stir-fry until rice is hot.

STEP 4 To serve, spoon rice into small bowls and pack down with the back of a spoon. Invert onto plates, top with fried egg. Serve with extra anchovies, cucumber, tomato and lime wedges.

COOK'S TIPS

- For a milder spice paste, remove the seeds from the chillies.
- You can find belacan (shrimp paste) in the Asian section of most supermarkets. To toast, thinly slice and heat on a piece of foil in a frying pan, turning regularly, until fragrant. If unavailable, add 2 tsp fish sauce to the spice paste instead.
- Fried anchovies can be replaced with fried shallots if you like. ■



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better cooking

[SARAH MURPHY SHARES FOODIE NEWS, PRODUCTS AND TRENDS.]



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TRADITIONAL FRUIT PUNCH

Rosella is having a chirpy 130th birthday! Join the celebrations with a limited edition bottle of its Fruit Chutney. Add it to sandwiches or a cheese platter for a rich flavour pop. At supermarkets now.

MORE PEAS

Snow peas and sugar snap peas are bright and delicious, whether you crunch them down raw or cook them for a sweeter flavour. Both have strings running along their length. To remove, snap off the stem (the top), then pull down, turning sharply toward the tail. Blanch or pan-fry to cook.

PRETTY AS!

You can bring gorgeous florals to your dining table with Keeley tablecloths and napkins from Linen House. This strawberry and floral print was handpainted to mimic a classic wallpaper. Priced from \$59.99 for four napkins.



LITTLE WONDER

Bring a bright pop of pink to your kitchen bench while you make your cuppa. Smeg's 50s Style Mini Kettle holds 800ml (three cups), sits on a cordless swivel base, and is double walled so water stays hot longer, \$199.



PICK OF THE SEASONINGS

Hit the grill and glam your barbecue eats with Olsson's x Matt Moran BBQ Salt. It combines sea-salt flakes, chilli, thyme, oregano, pepper berries and onion for effortless flavour, \$14.50 (110g). ■



dinner for one

Delicious everyday ideas for when you're dining solo.

Photography WILL HORNER Styling LUCY BUSUTTIL

SPINACH AND CHEESE HAND PIE

Preparation time 10 mins

Cooking time 25 mins

Serves 1

½ cup firm fresh ricotta

50g feta, crumbled

1 tsp dried oregano

1 green onion, sliced thinly

40g baby spinach leaves, sliced thinly

1 Tbsp chopped fresh dill

1 egg, beaten lightly

Sea-salt flakes and freshly ground black pepper, to season

1 sheet puff pastry

1 tsp sesame seeds

Green salad, to serve

STEP 1 Preheat oven to 220°C/200°C fan-forced. Line an oven tray with baking paper.

STEP 2 Combine ricotta, feta, oregano, onion, spinach and dill in a bowl. Reserve 1 teaspoon egg for brushing.

Add remaining egg to bowl and mix to combine. Season.

STEP 3 Cut a 24cm circle from pastry. Spoon ricotta mixture on one half of the circle, leaving a 2cm border. Brush border with reserved egg. Fold pastry over to enclose filling. Crimp pastry edges to seal. Brush top with remaining beaten egg and sprinkle on sesame seeds. Place on tray, bake 20–25 minutes or until golden. Serve with salad. ■





It's time to refresh the way you think about flowers in your decor. Here are three very different ways to use florals in your space.

Tips and styling NONCI NYONI *Photography* WILL HORNER

Words MEGAN OSBORNE

When asked to think of floral interiors, you'd be forgiven if images of your grandmother's Liberty drawer liners or rose damask bedspreads spring to mind. While we love to embrace vintage at BHG, we're also here to show you that designing your space with floral influences can mean so many different things; from delicate, dainty and understated to a bold, blooming celebration of charm, or even incorporating florals in a more contemporary, neutral space. Turn the page and you'll discover three inspiring interiors that feature petals and posies in different ways.

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bloom *bold*

A striking second-hand pedestal sink takes centre stage, playing off flowing botanical wallpaper and warm wood and brass tones. This bathroom isn't afraid to say flower power. It's giving Diana Ross "It's my house, and I live here."

TOP STYLING TIPS

1. Beauty in balance

When working with a bold wallpaper pattern, you can tone down the visual impact with a neutral contrasting paint colour on the bottom half of the wall.

2. Find a mood-board hero

Choose your focal piece first. This washbasin was found on Facebook Marketplace – what a score! Build your mood board to support that piece, with complementary tones and shades. We echoed the pink of the basin in the wallpaper and accessories. The creamy tones of the taps also match the VJ board and lampshades.

3. Cohesive accents

You can create the perfect frame for your floral moment by keeping tones warm and consistent. Here, brass fittings and a timber mirror contrast with the pink and cream.



Pedestal **basin** and taps from Facebook Marketplace. It's similar to The Water Monopoly's Rockwell 610mm basin on pedestal, \$2450, from The English Tapware Company. Milton & King Magnolia Garden **wallpaper** in Pink, 10m roll, \$255. Visual Comfort Bryant **wall sconce** in brass, \$470 (ex GST), from Bloomingdales Lighting, shown with Luxe & Beau red velvet scallop **lampshades**, \$69 each. Santiago **wall mirror**, \$199, from Early Settler. **VJ board and dado** painted in Gardenia wall paint, \$159.90/4L, from Porter's Paints. **Rope half-round dado**, \$97.79, from Jaden Mouldings. Embroidered **ottoman**, \$299, from Early Settler. Robert Gordon Peacock **vase** in white, \$39.95, from Myer. Aliro **hand towel rail** in brushed brass, \$359.90, from ABI Interiors.



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A bedroom interior featuring a bed with a cane headboard, patterned wallpaper, and green accents. The bed is dressed in a light beige duvet and a green patterned throw. The headboard is made of cane and wood. The walls are covered in a small, repeating floral pattern. Two framed botanical prints hang above the headboard. A woven pendant lamp hangs over the bed. Nightstands with lamps and a vase of flowers are on either side of the bed.

understated

Subtle, comfortable and elegant, this room is giving Nancy Meyers, not your grandma's cottage. By building off a neutral palette, and introducing florals in cool green tones, this charming bedroom is calming and classic.



TOP STYLING TIPS

1. Soften with scale

Don't be afraid to use a patterned wallpaper with a simple, small recurring motif and a neutral base across your whole wall. While it may appear striking in a small swatch or sample, when you step back in a room setting, the pattern softens.

2. Same same but different

Timber furniture and rattan pieces in the same natural tones bring warmth and a variation in texture. Colours in the rug and the frames around the art prints also tie into this honey tone, creating a cohesive look.

3. Keep it calm and consistent

Introducing more florals in a single, subtle accent colour gives your neutral scheme depth without overwhelming it. A dusty, cool green has been added here with the pillows and bedspread.

Milton & King Posey **wallpaper** in Linen, 10m roll, \$280. Lucci Samba woven **pendant light**, \$249, from Beacon Lighting. Framed **botanical prints**, \$39.95 each for A2 size, from French Knot. Stella **bedhead**, \$599 for queen size, from Naturally Cane. Habitat Bettina Floral five-piece **coverlet pack** (green floral), queen size \$229.95, from Pillow Talk (coverlet, two pillowcases, square and rectangular cushion). French flax linen double-sided **quilt cover set** in Natural, queen size \$365, from I Love Linen. Hampton **bedside tables**, \$519 each, from Early Settler. Paulette **table lamps**, \$130 each, from Provincial Home Living. Tarot Nouveau washable **rug**, 150cm x 240cm, \$199, from Early Settler. Shown on bedside tables: fluted glass **vase**, \$29.95, from French Knot.



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modern *muse*

Who said florals had to be frilly? This contemporary, slightly gestural approach takes its cues from the flowing lines and contrasting shapes of nature.



TOP STYLING TIPS

1. Be bold

Adding a chair and rug in a bold pattern is a great way to liven up a plain room. It's quick, easy and so useful when you're renting! The floral patterns chosen for this chair and rug, as well as the sculptural light fitting, are deliberately not frilly or fragile.

2. Where's the floral?

Curating an art gallery wall lets you express your personal style. You can share your love of flowers by mixing floral paintings and prints with works depicting other subjects.

3. Fresh forms

Fresh flowers bring elegance to a room, and they don't need to be pretty pink roses! Go for Aussie natives, vibrant poppies, and don't forget foliage – eucalyptus has a lovely scent and structural form.



Khadi **armchair** in Daisy print, \$1495, from Provincial Home Living. Caspian three-light LED **pendant light** in rust finish, \$795, from Beacon Lighting. Tarot Nouveau **rug**, 150cm x 240cm, \$199, from Early Settler. Sloane **console table**, \$599, from Castlery. On console: Cottenham Lattice **vase**, \$12.95, from French Knot. Lola **candle holders**, from \$55 for three, with Ziggy **candles**, \$8 each, all from Studio Billie. Dahlia **bowl**, \$35, from Early Settler. "Fleur D'Encre III" framed art **print**, \$69.95, from Olive et Oriel. "Mid Century Abstract in Green", \$450, from Vintage Art Emporium. Bellinghen **cordless lamp** with glass shade, \$663, from NEOZ. Archer **coffee table** (at front), \$1595, from Provincial Home Living. Wall painted in Popcorn, \$159.90/4L, Porter's Paints. All **artworks** from Vintage Art Emporium and Olive et Oriel. On table: Cleveland ribbed **glass vase**, \$29.95, from French Knot. ■



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Wallflowers in *bloom*

From delicate designs to bold motifs, floral wallpaper is back and here to stay.

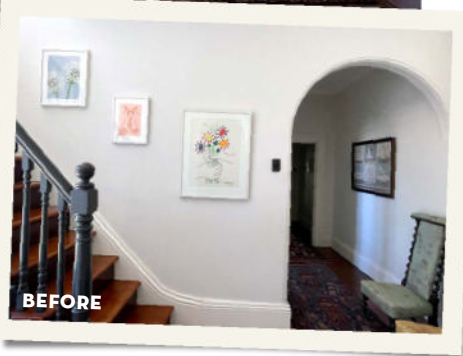
Words LYNNE TESTONI

There's nothing like wallpaper to transform a room. Whether the design is subtle or eye-catching, a wall or room covered in beautiful paper can add instant character and personality.

No longer old-fashioned, the new florals found in wallpaper encompass everything from pretty pastels to intense jewel-like colours. And, while floral wallpaper is often about classic charm, choosing a more modern design can also add drama.

Wallpaper designer and founder of House of Heras, Silvana Azzi Heras says that she loves using florals in her wallpapers. To give her designs a point of difference, she focuses on Australian natives.

Silvana opts to use florals on a large scale for extra impact, especially in a modern interior. "Scale is really, really important and I love going big and oversized," she says. "What makes it modern is the size, but the shapes are still quite classic. You can create something quite dramatic in a powder room, a bedroom or a dining room where you wallpaper the ceiling as well, and it looks like a jewel box." On the flip side, she says going small with your florals lets them appear more as a texture than a pattern.



CLOCKWISE FROM TOP RIGHT House of Heras x Milton & King Prancing Peacocks wallpaper in Miami, 10m roll, \$420. House of Heras x Milton & King Gumnut Paradise wallpaper in Sky, 10m roll, \$420. House of Heras x Milton & King Morning Flowers wallpaper in Dusty Pink, 10m roll, \$420. **OPPOSITE** House of Heras x Milton & King Majestic Palm wallpaper in Teal, 10m roll, \$420.



“IT’S NOT ABOUT SIMPLY REVISITING THE PAST – IT’S ABOUT REINTERPRETING IT.”

BRYCE CAPP, CO-FOUNDER, MILTON & KING

Bryce Capp, the creative director and co-founder of wallpaper company Milton & King, shares Silvana’s approach. “In modern spaces, look for florals with scale – oversized blooms, negative space, and tonal contrast,” he says. “In classic interiors, you can lean into the detail: smaller repeats, vintage colourways and ornamental flourishes.”

Bryce believes wallpaper is having a full-circle moment. “But it’s not about simply revisiting the past – it’s about reinterpreting it,” he says. “Today’s designs are richer in texture, bolder in scale, and far more versatile. People want character in their homes, and wallpaper delivers that with ease.

He recommends Palace Grove’s Peacock Garden or Floret patterns. “They’re structured enough for tradition, but fresh enough for now,” he says.

WHY FLORALS?

“Florals are eternal,” says Bryce, adding that they have always been popular with customers.

“They evolve alongside design movements but never truly go out of style. Whether it’s a grand, romantic motif or a minimal, modern botanical, florals strike a chord because they’re deeply rooted in nature – and in memory.”

WHERE TO START?

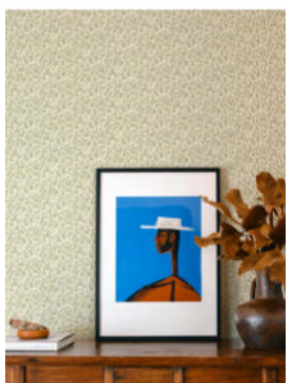
If you’re new to wallpaper, Bryce suggests starting in a space where you want it to have the most impact.





ABOVE Porter's Paints Dandelion wallpaper in Celadon Green, 10m roll, \$195.

OPPOSITE (clockwise from top) Milton & King Grande Climbing Sweet Pea wallpaper in Irish Linen, set of two 10m rolls, \$499. Milton & King Ribbon wallpaper in Topaz, 10m roll, \$280. Milton & King Floret wallpaper in Ruby, 10m roll, \$280.



CAN YOU HANG WALLPAPER YOURSELF?

This really depends on the wallpaper you choose. If you've chosen an expensive paper, you might not want to risk getting it wrong. Tricky designs such as stripes or large florals will highlight any errors in installation.

Traditional wallpaper is installed by pasting the back of the paper and it can be tricky, especially for a novice. Newer installation methods, such as paste-the-wall or peel-and-stick are easier to achieve.

"Many of our wallpapers use a paste-the-wall method, which makes them more approachable for DIYers," explains Bryce Capp from Milton & King. "If you're confident with a level and have a steady hand, go for it. That said, if you're working with a large space or a design with intricate pattern matching, a professional installer is worth the investment."

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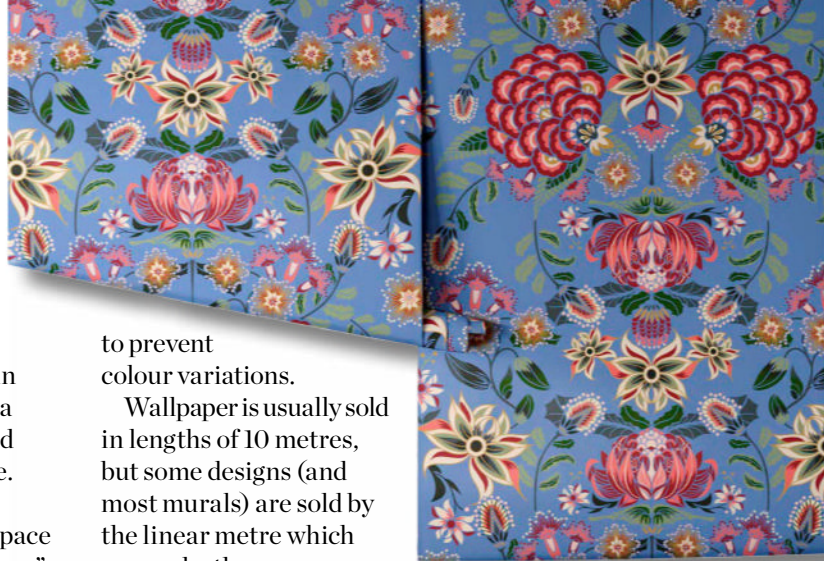
"A powder room is a great first step," he says, "small, contained, and often overlooked. You can also try a single wall in a bedroom or behind a dining banquette. And always order a sample. Seeing the scale and texture in your own space makes a huge difference."

PLAN WELL

A lot of wallpaper is printed to order or imported from overseas. Delays can be common, so it's important you know exactly how much to order. Make sure all the wallpaper is from the same batch number

to prevent colour variations.

Wallpaper is usually sold in lengths of 10 metres, but some designs (and most murals) are sold by the linear metre which can make them seem cheaper than their competitors. Widths vary, but standard sized designs are about half a metre wide. Most wallpaper companies include an online calculator so you know how many rolls to order.



BEFORE



CLOCKWISE FROM TOP LEFT Milton & King Wild Violet wallpaper in Linen, 10m roll, \$280. House of Heras x Milton & King Waratah Wonderland wallpaper in French Blue, 10m roll, \$420. House of Heras x Milton & King Waratah Wonderland wallpaper in Ginger, 10m roll, \$420. ■

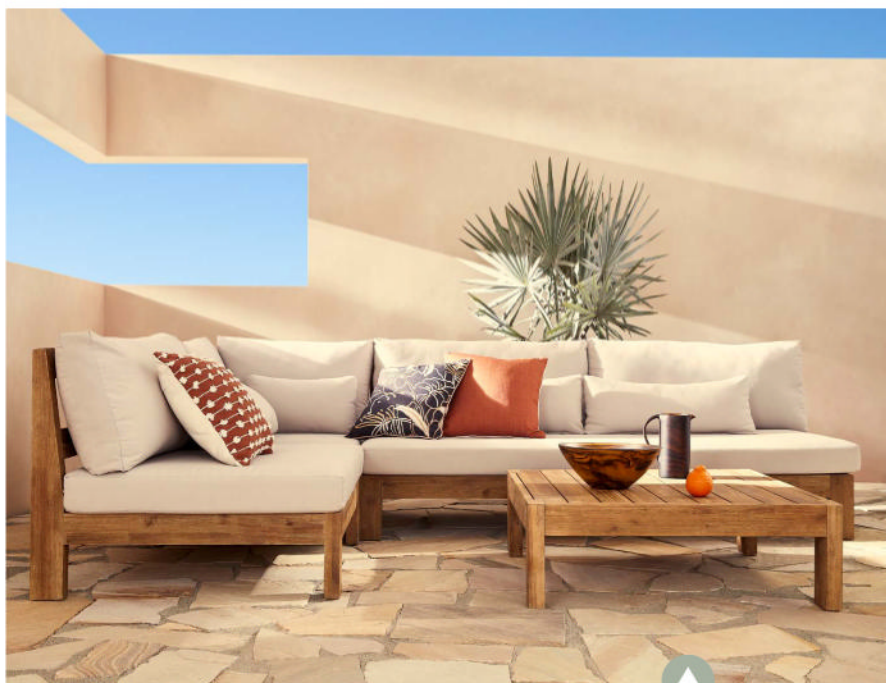
Photography: House of Heras, Milton & King, Porter's Paints. Prices are approximate and a guide only. Due to the printing process, colour reproduction is a guide only.

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SNACK TO NATURE

If you're impatient for spring to get here, lift your mood with this sweet pair of floral bowls. The stoneware dishes are 15cm wide, dishwasher and microwave safe, and a perfect size for serving snacks. Anko small floral bowls, \$8 for two, from Kmart.



Riviera style

Freedom's Cannes outdoor range brings panache to a patio. The lines are simple but oh-so stylish, and it's made to last with robust acacia timber and Olefin outdoor fabric. It's priced from \$499 for the coffee table, with sofa packages available, from Freedom.

TURNING HEADS

The Colette is a cosy swivel chair wrapped in buttery-soft velvet and balanced on a bentwood base. It's perfect for a living room! You'll love its luxurious feel and deep cumin shade. It's also available in white or brown boucle, \$999, from Castlery.



Bloom in SUNSHINE

Refresh a room by adding a canvas print or two. This modern floral comes with a matching print of a wattle bouquet, and together they're like a burst of sunshine. Two-pack Vase framed canvas prints (40cm x 40cm each), \$19, from Kmart.



FAIREST OF ALL

This Cobar mirror has a fresh look that can suit almost any decorating scheme. Its solid pine frame has a light oak finish and the mirror can be positioned to bounce light into the bedroom. Cobar mirror, 91cm x 100cm, \$349, from Harvey Norman.

Style for spring

Invite spring into your home by punctuating natural neutrals with pops of colour and leafy greens.



feels
good
here*
at FREEDOM

'Archer' 3-seater **sofa** in sage, \$2999, 'Cobble' **occasional chair** in bichon boucle pearl Mist, \$999, 'Kendal' **floor rug** (200cm x 300cm), \$1599, 'Harlequinn' **coffee table**, \$1949, 'Harlequinn' **side table**, \$599, 'Derby' **floor lamp**, \$329, 'Into the wild' **artwork** (120cm x 120cm), \$500, 'Swanston' **scatter cushion** in ivory, \$69.95, 'Lexi' **scatter cushion** in green, \$39.95, 'Poppy' **scatter cushion** in white, \$79.95. All from Freedom.com.au



PATTERN PLAY

Stripes are timeless and can inject personality into any room. Black and white makes a good base for additional coloured touches.



TOP 'Fleur' vase, \$59.95, 'Codena' lazy susan, \$129, 'Harlequinn' coffee table, \$1949. **ABOVE** 'Archer' 3-seater sofa in sage, \$2999. **RIGHT** 'Into the Wild' artwork (120cm x 120cm), \$500, 'Whitsunday' vase, 35cm, \$79.95. All from Freedom.com.au

Spring is the ideal time to update your home with fresh colours and stylish new additions. Create an uplifting spring moment with playful pops of colour by featuring a single type of flower in vibrant shades, styled in multiple spots throughout your space. Layer in furnishings made from breathable fibres such as cotton and linen in warm neutrals or soft greens for a relaxed, versatile base that works all season. Complete the look with unique, artisan-inspired pieces in stone, timber or bone and resin finishes to add depth and a crafted feel to your home.



EARTHY TOUCH

Art is the perfect backdrop to spring. Abstract prints in natural greens and blues play well with most room colour schemes.



TOP LEFT 'Papilla' side table in black, \$1149. **TOP CENTRE** 'Column' coffee table in white, \$1449, 'Tribeca Coupe' dinner set, \$109.95. **TOP RIGHT** 'Belvin' side table, \$499, 'Belmore' cocktail glass, set of 2 in amber, \$29.95. **BELOW** 'Cobble' occasional chair in bichon boucle pearl mist, \$999, 'Osmand' scatter cushion, \$59.95. All from Freedom.com.au



FLORAL FLOURISH

Flowers can make an appearance anywhere – why just keep them in a vase! Add edible flowers to a spring cocktail or a sugary treat.



STYLE WITH NATURAL SHAPES

Touches of nature can be injected with gentle, organic edges. Soften a living room with curves on a side table or sofa.

GET THE LOOK



1 'Ligure' woven urn, 46cm x 47cm, \$229, 'Ligure' woven urn, 31cm x 32cm, \$149 2 'Fleur' vase, \$59.95 3 'Belmore' cocktail glass, set of 2 in amber, \$29.95 4 'Belvin' side table, \$499. All from Freedom.com.au

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'Into the Wild' **artwork** (120cm x 120cm), \$500, 'Cobble' **occasional chair** in bichon boucle pearl mist, \$999, 'Osmand' **scatter cushion**, \$59.95, 'Column' **coffee table** in white, \$1449, 'Derby' **floor lamp**, \$329, 'Whitsunday' **vase**, 35cm, \$79.95, 'Fleur' **vase**, \$59.95, 'Isa' **vessel**, 50cm, \$149. All from Freedom.com.au



Coming up roses



Discover three creative ways to add decorative detailing to your ceiling.

Words TIFF BANCROFT

Ceiling roses, pressed tin and plaster add a rich dose of decoration to the top of a room, whether you're trying to channel *Downton Abbey* or just want some glam. You can opt for the classic elegance of plaster, the ease of pressed metal or the clever charm of a dupe. Whatever you choose, you'll raise the roof in style.



Plaster ceiling roses

Ceiling roses first became popular during the first half of the 18th century. In the following 150 years, these ornamental plaster pieces graced grand halls, charming cottages and everything in between. Today, you'll find a design for every taste, from Victorian floral flourishes to baroque swirls. Let your home's era and existing cornices guide your choice to create a cohesive look.

CENTRE STAGE

A ceiling rose draws the eye up, making your light fitting the star of the show. To ensure your ceiling rose complements your light fitting, choose a rose with a diameter that's at least the same size as the fitting.

INJECT CHARACTER

A ceiling rose brings instant personality to a room. The rose is easy to install yourself using cornice adhesive, but if you're pairing it with a light fitting, you'll need an electrician to isolate wires and connect the power.

ROOM TO BLOOM

High ceilings and large rooms can handle bold, oversized designs. Smaller spaces shine with subtler, more delicate motifs. To find the right size for your ceiling rose, first measure the height, width and length of your room. Rooms under 56 m³ suit



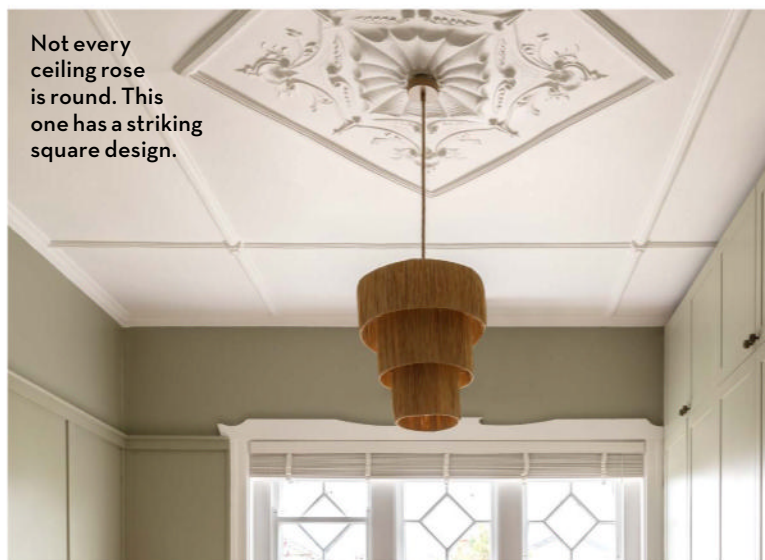
This ceiling rose is outlined by a circular detail with the same diameter as the grand light fitting.

ceiling roses 300-620mm in diameter. For rooms larger than 58 m³, choose a 700-920mm rose.

Before you commit to buying a ceiling rose, mock up its size with a paper circle taped to the ceiling to judge how it will look.

Visit allplasta.com.au for off the shelf and custom-made options with delivery across Australia.

Not every ceiling rose is round. This one has a striking square design.



Emphasise the detail and texture of pressed tin with dark wax for an industrial feel.

2 Pressed tin

Meet the unsung hero of Aussie heritage houses. Pressed metal was popular in homes from the 1890s to the 1930s, but the finish works just as well in modern warehouse conversions. It can add depth and texture to ceilings, splashbacks and walls.

MATERIAL MATTERS

You can choose from aluminium, copper or brass pressed metal. Embrace it as is for a raw metallic look, or have it powdercoated in matt or gloss colours.

PATTERN PICK

There is a gallery of designs available, from classic flowers and Art Nouveau swirls to geometric motifs.

PRACTICAL PERKS

Metal is easy to clean and moisture-resistant, so it's ideal for busy kitchens, steamy bathrooms or anywhere life happens.

Installing pressed metal as a ceiling feature is best left to the pros, but if you're using it in a small area or as a splashback, it's quite easy to do yourself.

Panels are lightweight and attach to the wall with a good quality construction adhesive. The pressed metal is easy to score and cut with tin snips, but wear gloves to protect from sharp edges.

For expert support and nationwide supply, visit sydneypressedmetal.com.au.

3 Dupes – faux real!

If you're after the look of classic pressed metal or intricate plaster without the price tag or permanence, your secret weapons are embossed, paintable wallpaper or stick-on tiles! There are plenty of patterns to choose from, including traditional lattice and floral styles, or modern geometric designs.

While stick-on tiles are growing in popularity, embossed wallpaper has been gracing homes for well over a century and is having a well-deserved comeback. Anaglypta is one well-known brand.

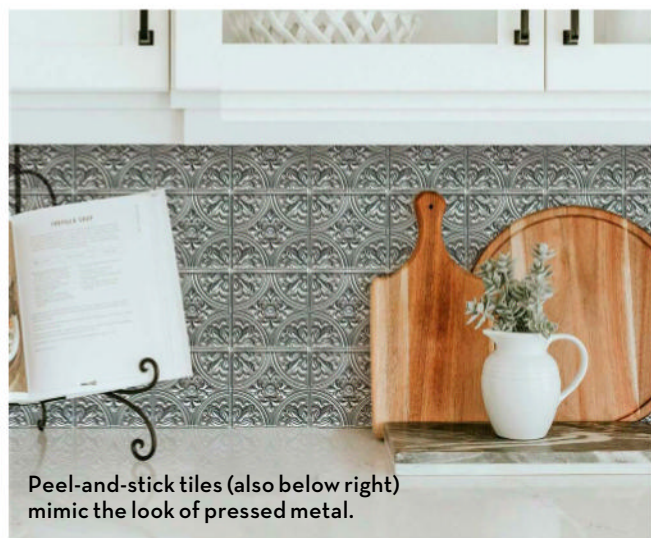
DIY DREAM

Both peel-and-stick tiles and paintable wallpaper are easy to install and suitable for DIYers. Paint it any colour you fancy for a truly custom look. Gloss paint will bring out the pattern for a dupe of that classic pressed metal look.

BUDGET BEAUTY

These options are ideal for renters, renovators or anyone who loves a quick transformation that won't break the bank.

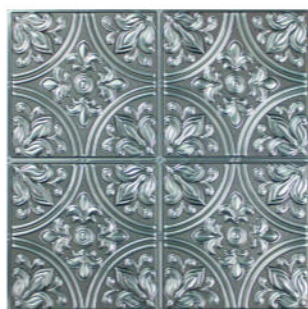
Look for these products at specialty wallpaper shops and online retailers. Check out nattyandpolly.com.au.



Peel-and-stick tiles (also below right) mimic the look of pressed metal.



Paintable textured wallpaper.





An embossed design elevates this classic white ceiling. The contrasting wallpaper accentuates the pattern.

TAKE YOUR PICK

- Plaster is posh but precious and will help to increase the value of your home.
- Pressed metal is tough and timeless and adds real character to a room.
- Dupes are a delightful option for the dollar-conscious, but may not last as long. ■



Parquet the

Combine carpentry skills and creativity to craft a coffee table that's a cut above the rest. While traditionally a flooring technique, hardwood parquetry works beautifully for creating this stunning mandala table!

Words TIFF BANCROFT Photography WILL HORNER
Styling NONCI NYONI Project GREG SPARKE



With its clean lines and contrasting timber tones, this durable handcrafted coffee table fits well into any style of living space.

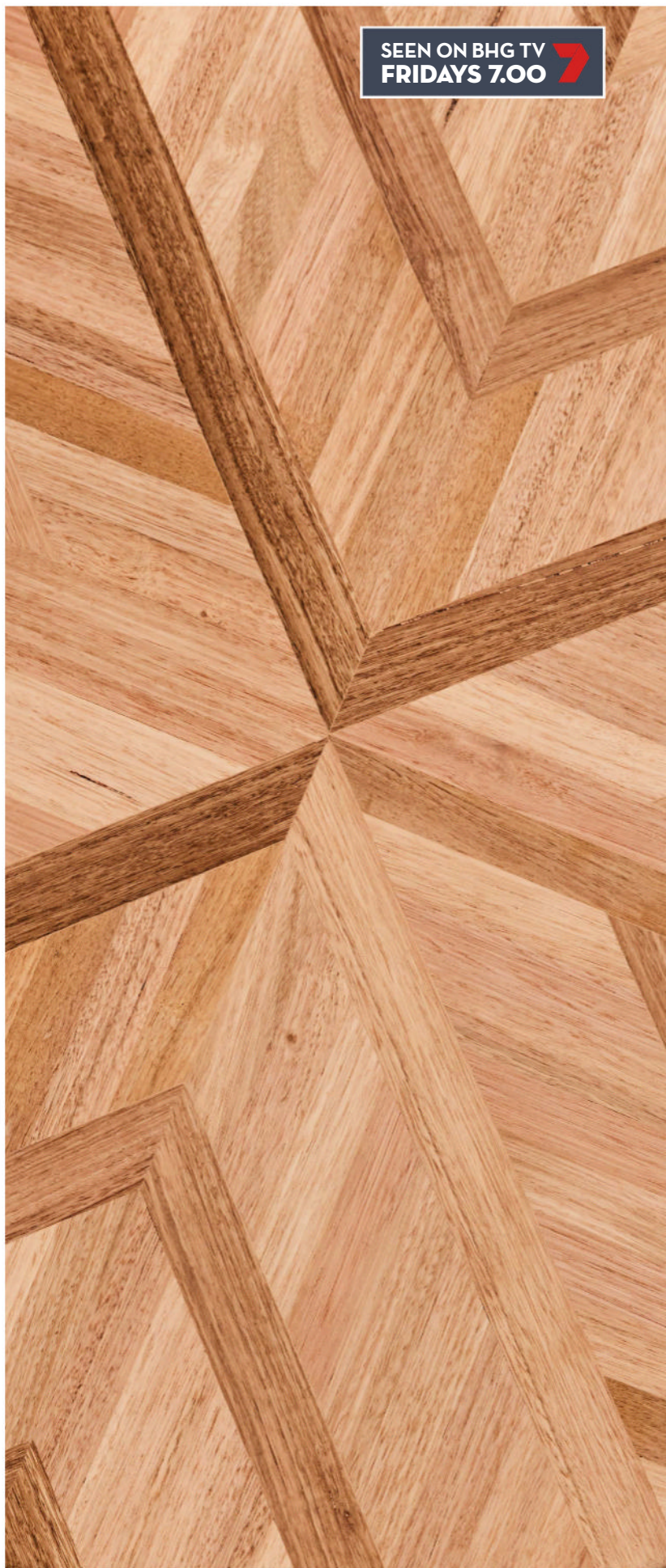
way WITH ADAM

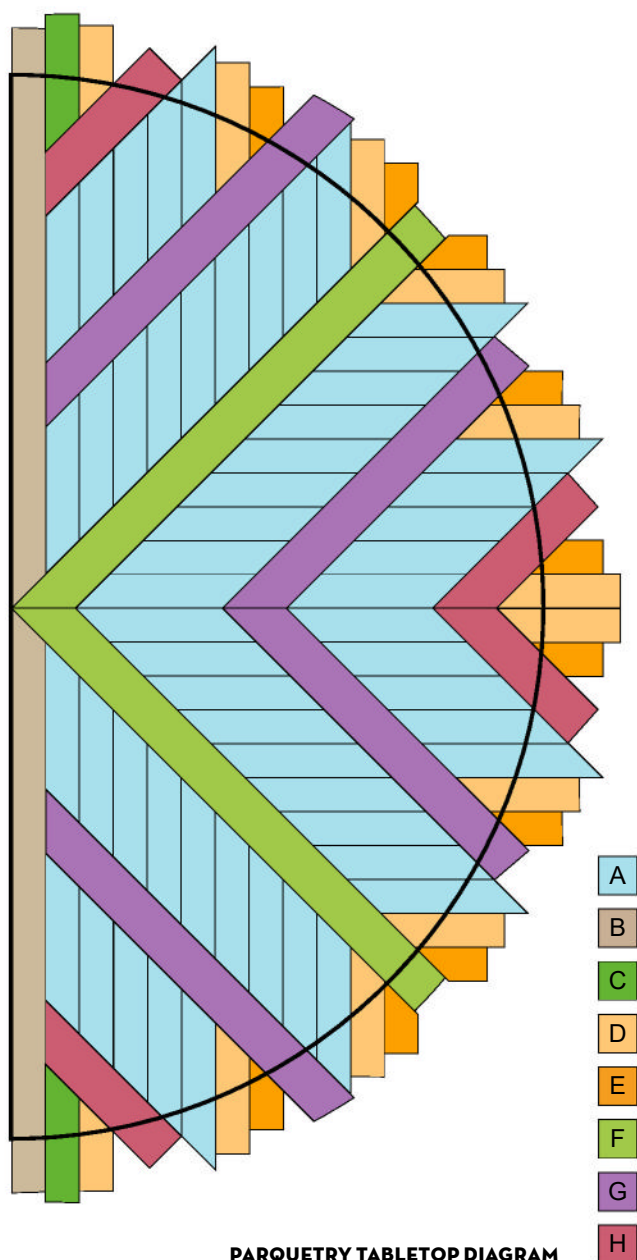


ADAM DOVILE

Join me as I show you how to
make this coffee table on
BHG TV, Friday, August 8
at 7pm on Channel 7.
For more DIY go to
BHG.COM.AU

SEEN ON BHG TV
FRIDAYS 7.00





PARQUETRY TABLETOP DIAGRAM

EASY STEPS TO A PARQUETRY TABLE

Gather your supplies

- 1800 x 1200 x 17mm formply
- 30 x 12mm 3m Tasmanian oak (7)
- 40 x 12mm 1.8m Tasmanian oak (3)
- PVA glue
- 360mm angled furniture legs (3)
- Leg plates (3)

You'll also need

Tape measure; combination square; pencil; circular saw; drill; circle cutting jig; router; straight and 45° chamfer router bits; mitre saw; clamps; orbital sander; 80- and 120-grit sandpaper; cloth; paint brush; top coat.

Project notes

Save the hassle of cutting and get your local hardware store to cut formply to size. Ensure your saw is adjusted correctly to be square and exactly 45 degrees before cutting each set to ensure components fit together.

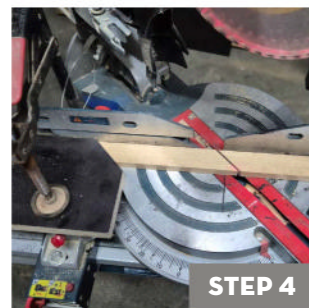
Safety notes

When operating power tools, wear safety glasses, a mask and earmuffs, and tie your hair back. Get help when lifting heavy or large components.

Here's how

STEP 1 Measure, mark and cut a 915mm square from the formply panel using a tape measure, combination square, pencil and circular saw.

STEP 2 With a straight edge, draw bisecting lines across diagonal corners to find the centre of the



Components for the parquetry tabletop (all measurements in mm)

PART	SIZE	ANGLES ON END	MATERIAL	QTY
A	160 x 30 x 12	45° - 45°	Tasmanian oak	112
B	460 x 30 x 12	45° - square	Tasmanian oak	4
C	115 x 30 x 12	45° - square	Tasmanian oak	4
D	85 x 30 x 12	45° - square	Tasmanian oak	24
E	45 x 30 x 12	45° - square	Tasmanian oak	20
F	455 x 40 x 12	45° - square	Tasmanian oak	4
G	315 x 40 x 12	45° - square	Tasmanian oak	8
H	140 x 40 x 12	45° - square	Tasmanian oak	8

*Measured from long points

formply panel. With a drill and 2mm bit, drill hole through the centre. Screw the circle cutting jig to centre hole then, using a router, gently move the router around the formply, lowering the depth of the trimmer a few millimetres at a time until the board has been cut through.

STEP 3 Use an orbital sander and 80-grit sandpaper to sand a key for the glue on one face of the formply circle. Wipe away dust and set aside.

STEP 4 To ensure you create consistent and accurately sized parquetry components, make a jig with scrap formply. To do this, measure 50mm along and across from a right-angled corner, then cut corner with mitre saw. Clamp the jig flush to the back plate of the mitre saw, then measure and set the distance from the jig to the mitre saw blade.

STEP 5 Set angle of mitre saw to 45°. Cut one end of 30mm Tasmanian oak to create a 45° angle, then insert into jig to cut all parquetry components. Adjust position of jig between parquetry parts according to length.

STEP 6 Clamp a level or straight edge across formply top so it just passes over the centre of the circle. Dry assemble layout to ensure all parquetry components fit together and make any adjustments as required.

STEP 7 With a small roller, apply a layer of PVA glue to half the formply panel. Place two Part A components flush along

the level so ends meet at the centre of the panel.

STEP 8 Applying glue to sides and end of parquetry components as you work, add parquetry pieces to complete half the table.

STEP 9 Remove level and clean up any excess glue that squeezed out. Repeat step 8 to complete the parquetry layout. Set aside for 24 hours for glue to dry.

STEP 10 To remove the overhanging timber, flip the table and attach the circle cutting jig to the centre of the table. Using the router and straight router bit, make several passes to gently run the router around the table's perimeter.

STEP 11 To create a professional finish, use the 45° chamfer router bit around the top of the table. To prevent damaging the end grain on oak parquetry, make multiple passes dropping the depth of the router on each pass around the table.

STEP 12 Use orbital sander and 80-grit sandpaper to smooth parquetry surface. Once flat, repeat with 120-grit sandpaper for a finer and smoother finish.

STEP 13 Apply two coats of a top coat with a nap roller, allowing to dry after each coat.

STEP 14 Measure and mark three equally spaced points on underside edge of table. Attach leg plates with the drill and the screws that came with them. Screw on legs to the table. ■

FOR PROJECT AND SHOPPING SUPPLIES, SEE OUR STOCKISTS PAGE ON P186.



Geometric parquetry patterns can turn a timber table into a statement piece.



Routed edges deliver a perfectly rounded and professional finish on your handmade table.

Breathe in
the beauty
with dreamy
finds perfect
for flower
lovers



Here's the BHG team's pick of the bunch, inspired by their favourite flowers.

Frangipani




Frangipanis remind me of walking in the park and picking up fallen blooms to smell and twirl along the way. I love that they come in a variety of vibrant colours and add a minimal yet sophisticated aesthetic to your style. **NONCINYONI, STYLIST**

CLOCKWISE FROM TOP Muse artificial frangipani pick, \$7.95, from Pillow Talk. Frangipani perfume by L'Erborario, from \$89. Frangipani marble plate, from \$85, from Orient House. Cocoon Frangipani outdoor cushion, \$41.99, from Temple & Webster. Tender Frangipani tall vase, \$58, and bowl vase, \$80, from Jones & Co. Carrière Frères Frangipani candle, \$99, from David Jones. Frangipani Garden by Bethany Linz art print, from \$219, Verandah House Interiors.



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Eucalyptus



When you think of eucalypts, it's the soft green leaves that first come to mind. But in spring, those gums are festooned with fluffy blooms. It's like they put on their tutus for a dance. **JO MCKINNON, CHIEF SUB-EDITOR**

CLOCKWISE FROM TOP Montage four-drawer tallboy with blackhole blackbutt veneer, \$2199, from Harvey Norman. Gumnut Paradise rug by House of Heras, 200cm x 300cm, \$5890, from Designer Rugs. Apron featuring Healing artwork by Bobbi Lockyer, \$24.95, from BW Tribal. Australian House & Garden Hinterland scented candle in Cedar & Eucalyptus, \$34.95, from Myer. Australian House & Garden 12-piece Esperance stoneware dinner set in Eucalyptus Reactive, \$159.95, from Myer. Bush Blossom European pillowcase in organic cotton, \$99 for two, from Kip&Co. MeDemcor artificial eucalyptus in glass vase, 44cm, \$29.99, from Amazon.



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Peonies are one of my favourite blooms. They complement every single space with their large, full petals, and don't get me started on their gorgeous fragrance! **JADE COULL, SENIOR CONTENT PRODUCER**

CLOCKWISE FROM TOP LEFT Ashdene Bold Blooms Peach Peony cup and saucer, \$34.99, from Temple & Webster. The Aromatherapy Co. Therapy Diffuser Soothe in Peony & Petitgrain, \$49.95, from Myer. Peony Garden A5 hardback plain notebook, \$48, from Papier. Jo Malone Peony & Blush Suede Hand Cream, 30ml, \$50, from Mecca. Artificial Lillian Peony in glass vase, \$29.95, from Pillow Talk. Fiorentino Blue Floral coasters, \$9.95 for set of four, from French Knot. Wavertree & London scented candle in Pink Peony, \$36.95, from Myer. Eladaria eau de parfum by Creed, 75ml, \$489, from Adore Beauty.



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Daisies don't ask for attention, yet they always catch the eye with their simple charm. Their beauty isn't just in how they look, but in what they remind us of: fresh starts and summer days! **MONIQUE LARRACY, DESIGN DIRECTOR**

CLOCKWISE FROM TOP LEFT Green Room artificial daisy in pot, 20.3cm x 24cm, \$25, from Spotlight. Daisy by Marc Jacobs Eau So Intense eau de parfum, 50ml, \$96, from Amazon. Aldrin Home Daisy cotton quilt cover set, queen size \$69.99, from Temple & Webster. Habitat Daisy Flower bath mat, \$34.95, from Pillow Talk. Wayuto 8-inch ceramic daisy plate, \$25.54, from Amazon. Galerie Art Co Sun Soaked Petals stretched canvas wall art, 20cm x 30cm, from \$109.99, from Temple & Webster. Ombre Home Ellie ceramic face vase, 15cm x 14cm, \$30, from Spotlight. Francheville four-piece stationery gift set in Lilac Floral, \$8, from Spotlight.



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Hydrangea



These thirsty mop heads are my absolute fave. I love how you can change their colour by altering the soil pH – plant science is very cool. **TIFF BANCROFT, DIY EDITOR**

CLOCKWISE FROM TOP LEFT Laura Stoddart tote bag with Hydrangea Annabelle design, 39cm x 42.5cm, \$41.50, from Me and Mimi. Amelie Hydrangea wallpaper in Cream/Multi Rasch, 10 metres, \$33.74, from World of Wallpaper. Hydrangea Bicycle drink coasters, \$39.95 for set of four, from Hydrangea Lane. Vivian velvet cushion, 50cm x 50cm, \$49.99, from Temple & Webster. Solemate latex-backed coir doormat in Hydrangea design, 45cm x 75cm, \$32, from Big W (online only). Dream – Hydrangea resin paperweight by Fine Day, \$80, from The Iconic. Florabelle artificial hydrangea bundle, 55cm, \$29.99, from Myer. Bouquet Beauty silk eye mask, \$55, from Kip&Co.



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With so many varieties, there's a lily for everyone. Whether you're looking to brighten your space or add some classic charm, lilies never disappoint. **JADA SUSAS, EDITORIAL AND PRODUCTION ASSISTANT**

CLOCKWISE FROM TOP LEFT Pollen & Fauna faux calla lilies with glass bowl, 27cm, \$119.99, from Temple & Webster. Ashdene Bold Blooms White Lily teapot and cup set, \$129.99, from Temple & Webster. Portmeirion Botanic Garden airtight jar in Belladonna Lily, 18cm, \$165, from David Jones. Habitat Lily Fields embroidered cushion in Sage, 50x50cm, \$49.95, from Pillow Talk. Portmeirion Botanic Garden dinner plate in Lily Azalea, 25cm, \$95, from David Jones. Ecoya Everyday Tin Candle in Bamboo & White Lily, 145g, \$29.95, from Myer. Penhaligon's Lily Of The Valley eau de toilette, 100ml, \$295, from Myer. Guess Lily Flowers & Circle bracelet, \$99.95, from The Iconic.



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Waratah



The botanical name for the waratah is *Telopea* which is Greek for “seen from afar” – a nod to fact that the brilliant red blooms can be spotted even in the most dense of bushland. Bring these inspiring flowers into your life and home with these original products. **JENNY DILLON, GARDEN EDITOR**

CLOCKWISE FROM TOP Waratah garden stake by Rusted Metal Garden Art, \$90, from Etsy. Kip&Co x Jenny Kee Growing the Peace oversized velvet carry bag featuring waratahs, \$129, from Kip&Co. Silk waratah stem from Flowerama, \$18.95. Red waratah flowers ceramic tile by katstore, \$33, and waratah watercolour decorative tile by Sacha Grossel Art, \$29.95, both from Zazzle. Bosisto’s Waratah Flower, Mint & Mandarin body wash, 1 litre, \$18. Waratah style Tiffany bedside lamp, \$209, from Joanne Tiffany. Small waratah hook earrings, \$110, from Kidson Jewellery.



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I've always had a soft spot for anything rose – from its delicate scent to the enduring charm of rose-printed fabrics. There's something about this classic bloom that feels timeless. **SARAH MURPHY, SENIOR FOOD EDITOR**

CLOCKWISE FROM TOP LEFT Tread Softly Rosé, \$13, from BWS. Rose Blossom Hydrating Mist, \$65, from Mukti Organics. Rebel Rose eau de parfum by Who is Elijah, 100ml, \$179, from David Jones. Laura Jones Rosewater Mini Grab Tote, \$59.99, from Strandbags. Her Wild Rose framed art print, 29.7cm x 42cm, \$79.95, from Olive et Oriol. InClinic Cosmetics Skin Smoothing Mineral Blush in Timeless Rose, \$35. Circa diffuser in Rose & Lychee, \$49.95. Eco satin robe in Rose Garden, \$129, from Kip&Co.



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The enchanting fragrance of lavender is calm and soothing. It can be used to promote better sleep and to relieve stress. It's also a wonderful addition to your baking recipes. **CAROL TANG, SENIOR DESIGNER**

CLOCKWISE FROM TOP LEFT Dr. Bronner's Lavender Pump Soap, 355ml, \$26.95, from The Iconic. Moemoe lavender-scented pillows, \$72.45 each, from Big W (online only). L'Eau d'Issey Pour Homme Solar Lavender perfume by Issey Miyake, 100ml, \$167, from Myer. Ashdene tea for two set in Lavender Fields, \$69.99, from Temple & Webster. KitchenAid Artisan stand mixer in Lavender Cream, \$879, from Myer. Villeroy & Boch champagne/dessert bowl in Lavender, \$54.95, from David Jones. Bobbie™ the Bridestowe Lavender Heat Pack Bear, \$75, from Bridestowe Estate. TooGet natural dried lavender, 200 stems, \$18.99, from Amazon. ■



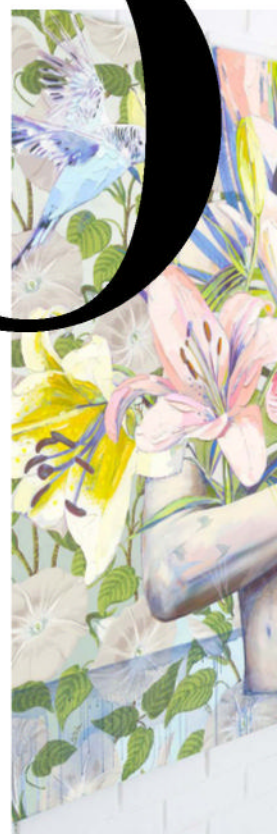
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Meet the creatives capturing
the beauty of blooms in paint,
paper, thread and beyond.

Words TAHNI MESANN

Creativity in Blo





Om



Fresh flowers are exquisite but, sadly, they do have one shortcoming: they don't last forever. The quest to preserve even a fraction of flowers' fleeting beauty knows no bounds, inspiring everything from art to home decor, fashion, textiles and beyond. We spoke to five creatives who regularly feature floral motifs in their artworks to muse upon the symbolism of flowers and all things art and inspiration.

Jessica Watts

Artist Jessica Watts loves nothing more than when someone connects with an artwork she's painted and says, 'I see myself in that.' It's a feeling she chases daily, working from a sunlit studio in Dee Why on Sydney's North Shore. Her latest body of work, Wallflowers, explores female strength and individuality, represented through floral motifs and materials often associated with the home, including wallpaper, concrete, wood panelling and tiles.

"For me, flowers aren't just decorative – they're symbols of femininity, memory, self-possession, power and transformation," Jessica says. When she isn't in the studio, you can find her looking for inspiration at the hardware shop, tending to indoor plants or walking her dog, Kevin.

BHG: Which flowers show up most frequently in your work?

JW: I've painted almost every flower I can think of, but I do have favourites. My sentimental favourite is the hydrangea, because it reminds me of my grandmother. I'm also attracted to the strength and resilience of an Aussie native – banksia, bottlebrush, grevillea – they're so sculptural and satisfying to paint.

BHG: What do flowers represent to you beyond their visual beauty?

JW: The Wallflower series began with a trove of 1950s and '60s vintage wallpapers I'd collected at markets over the years. I became fascinated by the idea of the wallflower – and what it might mean when she steps out from the background and into her own space.

BHG: What's something that you wish more

people understood about your work?

JW: As a former art director in advertising, I'm very idea-driven. Every visual choice I make is deliberate and concept-led. There are layers in my work – both literal and emotional – and the longer you sit with these paintings, the more detail and hidden messages you'll uncover. What I love most is when someone connects with

a work and says, "I see myself in that." That's the magic for me.

BHG: Which artist are you most inspired by at the moment?

JW: When I was in LA recently, I saw an exhibition by Mickalene Thomas that really stopped me in my tracks. Her work brilliantly plays with domesticity and black glamour – think collage, painting, photography, bold



“FOR ME, FLOWERS
AREN'T JUST DECORATIVE.
THEY'RE SYMBOLS OF
FEMININITY, MEMORY, SELF-
POSSESSION, POWER AND
TRANSFORMATION.”

JESSICA WATTS, ARTIST

patterns, layered textures
and rhinestone afros that
sparkle like disco balls.
Just fabulous.

**BHG: How do you stay
motivated to create?**

JW: Discipline. Doing
inspires you to do more.
At the end of a working
day, I usually make an
outline of what I want
to achieve in the studio
the next day, just to keep

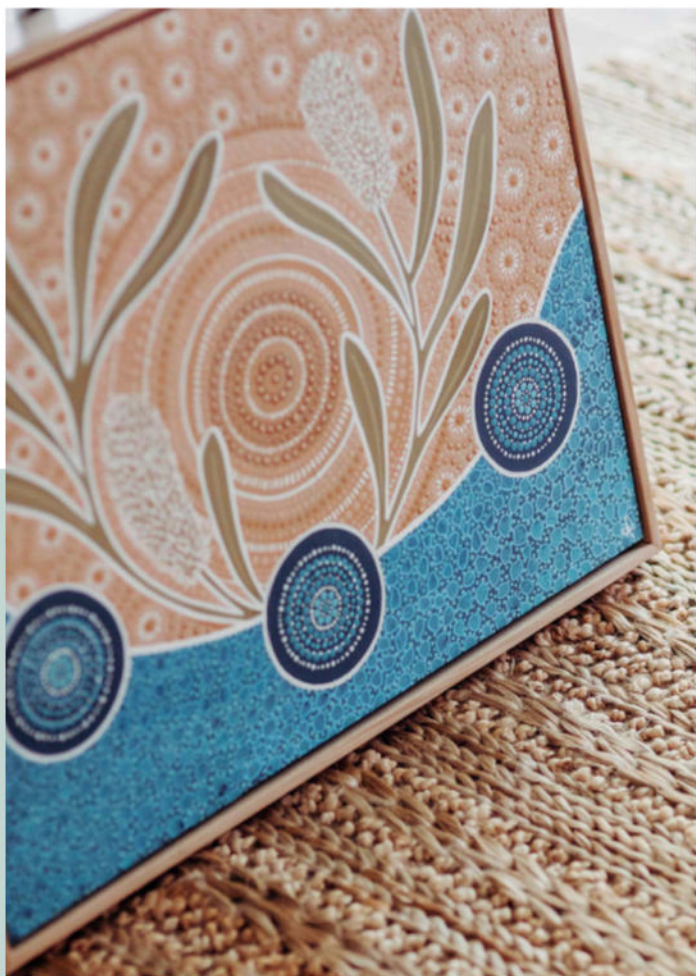
me focused and maintain
momentum. I must say
though, it's not a huge
issue when you're doing
something you love.

For more about Jessica's
art, follow her on Instagram
@jessowatts.

**MEET JESSICA AND
OTHER CREATIVES
ON BHG TV, 7PM ON
FRIDAYS, ON SEVEN**



Lauren Freestone



Artist Lauren Freestone finds inspiration for her paintings in all sorts of places: outdoors in nature, the ocean, her father Lee Freestone's work, and details as minute as the texture of tree bark. One theme she always returns to, however, is the concept of caring for Country respectfully. "I'm always inspired by the connection and purpose our people have with Country," she says.

Native plants often feature in her works, but banksias are repeated symbols throughout her artworks. "Art for me is such an important outlet to have, it helps me process my emotions and reflect," she says.

BHG: Which flowers show up in your work most frequently and why?

LF: I love banksias – they just make me feel happy and at home, and I love



watching the black cockatoos visit and feed in the trees.

BHG: Beyond its visual beauty, what does this flower represent to you?

LF: Its different purposes: carrying fire between camps, straining water, making sweet tea and making tools from the wood. These are the things that make banksias even more beautiful to me.

BHG: What emotions do you hope to evoke through your floral artwork?

LF: I think a sense of calm and a reminder that we are part of Country and the natural world. We grow, we shed, we have many

layers, many seasons, ups and downs. I think we can often get caught up in the material world of today and lose sight of our true purpose, so I hope my paintings can bring a sense of calm and grounding.

BHG: Which artists are you most inspired by at the moment?

LF: So many and it's changing all the time! If I'm thinking floral, it would be Britt Ferns, Adele Naidoo, Miimi & Jiinda, and Prudence De Marchi.

For more about Lauren, visit [@freestone_art](https://www.instagram.com/freestone_art) on Instagram.



“I THINK WE CAN OFTEN GET CAUGHT UP IN THE MATERIAL WORLD OF TODAY AND LOSE SIGHT OF OUR TRUE PURPOSE, SO I HOPE MY PAINTINGS CAN BRING A SENSE OF CALM AND GROUNDING.”

LAUREN FREESTONE, ARTIST



Jennifer Tran



With commercial commissions from the likes of Hermès, Jurlique and more under her belt, Jennifer Tran of Papetal is renowned for lifelike paper flower creations that are often mistaken for the real deal. “Growing up in an artistic family, art was in the air that I breathed, it was just a part of me,” she says.

The endless shapes, forms, colours and textures displayed by flowers are a continuous source of inspiration to draw upon. Jennifer’s

current body of work, however, explores flowers – including lilies, tulips and magnolias – in fantastical colours, patterns and textures you’ll never see in nature.

BHG: What’s your favourite flower and what does it mean to you?

JT: My favourite flower is the camellia, because they stay beautiful even when they have fallen. At that stage, their petals are still lush and calyx is still intact. Only when they hit the ground do they start to wilt. To me,

they represent eternal beauty and grace.

BHG: What emotions do you hope people will experience when they see your work?

JT: I hope to brighten their day with my colourful flowers. I hope they feel happy, relaxed or calm when they scroll through my Instagram feed. Sometimes when I feel ambitious, I hope someone is inspired to play with paper flowers, too.

BHG: What’s your favourite craft medium and why?

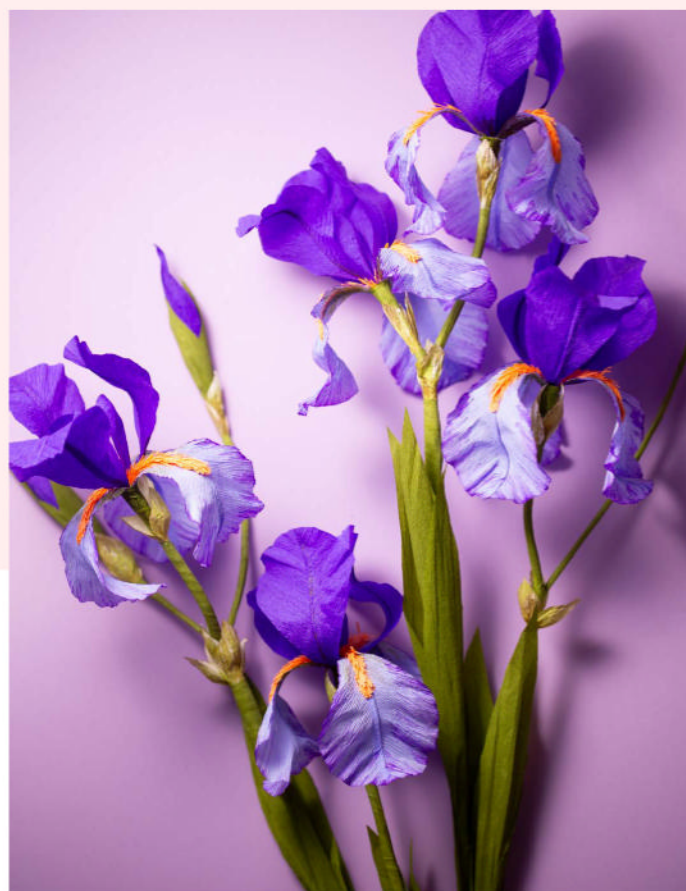
JT: Paper, because it’s so versatile. I can sculpt it, paint it, weave it, draw with it and turn it into any shape or form imaginable.

At the moment, I’m working on a series of paper flowers that have similar qualities to textiles, for example, paper lily petals that look like broderie anglaise.

BHG: What’s one thing that most people don’t realise about the flowers you make?

JT: I’ve had people walk past my office and compliment me on the “fresh flowers” on my desk and ask me how I manage to make them last so long. Sometimes I do make flowers that are so realistic, they look like the real thing.

For more about Jennifer, visit her Instagram [@_papetal_](https://www.instagram.com/_papetal_)





“GROWING UP IN AN ARTISTIC FAMILY, ART WAS IN THE AIR THAT I BREATHED, IT WAS JUST A PART OF ME.”

JENNIFER TRAN, PAPER ARTIST

Tania Nguyen-Dean



A trip to Japan in 2017 saw Tania Nguyen-Dean fall in love with the art of pressing and preserving flowers. After perfecting her technique, she soon began creating flower artworks from her studio in Wollongong, NSW. Before long, her business Bonny V was born, which sees her creating custom floral artworks as well as preserving precious bridal bouquets.

Tania says nature is her biggest inspiration. "I'm inspired by nature's vibrant colours, movement in the wind, silhouettes in the sun, fresh and pressed flowers and foliage – I could go on!"

BHG: What are your favourite flowers to work with and why?

TND: I absolutely love

pressing sunflowers, poppies and delphiniums. Delphiniums' blue hues press so beautifully and the structure of poppies creates such soft movement in my artworks. The process of deconstructing a sunflower, pressing it, then reconstructing it is magic.

BHG: What's the nicest thing someone has said about your work?

TND: The nicest thing is when someone says that my work has inspired them to start creating. I never thought something I made could spark something like that.

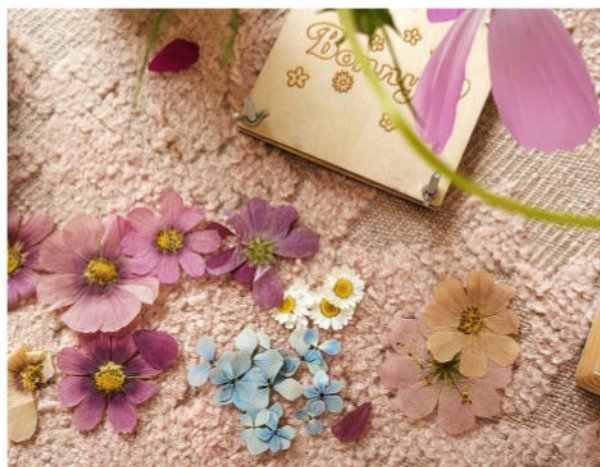
BHG: What are your tips for maintaining balance while running a creative business?

TND: Setting boundaries with yourself to rest, say no, to take some time for yourself is so important. There's nothing worse than feeling burnt out, so allow yourself to surrender to the chaos and do one thing at a time at your own pace. Everything just flows better when you're well-rested and happy, from your art to your business. And it feels so much more fun.

BHG: Aside from making art, what are you most passionate about?

TND: I'm passionate about nature and sustainability. At the moment, I'm most passionate about reducing food waste and composting. Outside of that, I love baking, cooking, music – I just really love making stuff.

For more about Tania, visit [@bonnyv.art](https://www.bonnyv.art) on Instagram.





Elizabeth Klavins



Elizabeth Klavins is an embroidery artist and jewellery maker. She's currently in the thick of parenting three young children, so stolen moments of creative time to stitch are often set to the soundtrack of tiny running feet, giggles and Nerf-gun battles. "It's pure chaos,

but I wouldn't have it any other way," she says.

The embroidery artist, known as Elk & Tom on Etsy and Instagram, turned to the craft six years ago while she was looking for a creative outlet that wouldn't disturb a sleeping baby – and she hasn't looked back.



Flowers often feature in her artworks, appearing alongside native birds, or upon the backs of ornate everlasting beetles. "Embroidery has become a strong part of how I see the world, especially the beauty of Australian florals and landscapes. I'm always wondering what florals I'm going to pair together and how I'm going to incorporate them into a new colour palette," she says.

BHG: What's your favourite flower to embroider and why?

EK: The flannel flower is one I find myself returning to again and again. There's something so striking about its large white petals, with their sharp, structural shape. They create such a beautiful contrast alongside softer florals.

BHG: What impact has the skill of embroidery had on your life?

EK: Embroidery has been a quiet companion through some of my harder moments, giving me a way to express myself and calm my mind. Stitch by stitch, it allows me to slow down, reconnect and ground myself. It has also given me a beautiful way to translate ideas from a drawing on a page into something tactile and wearable.

BHG: What's the most challenging embroidery project you've ever taken on?

EK: Getting the colours and shapes of florals just right is tricky enough, but throw in a living creature like a bird into the mix and it's a whole different game. One wrong stitch can make a happy little fairy wren

“EMBROIDERY HAS BECOME A STRONG PART OF HOW I SEE THE WORLD, ESPECIALLY THE BEAUTY OF AUSTRALIAN FLORALS AND LANDSCAPES.”

ELIZABETH KLAVINS, EMBROIDERY ARTIST

look like a cranky grump! It's been such a fun challenge to push myself with these new details.

BHG: What's the nicest thing someone has said about your work?

EK: A lot of people have reached out to me to tell me that some of their most treasured memories with their mother or grandmother are tied to embroidery. Hearing that my work has brought those memories back means so much.

BHG: What advice would you give to someone who wants to learn embroidery?

EK: Grab a hoop, some good cotton fabric, and just dive in. It doesn't have to be perfect. The best part of embroidery is enjoying it and making it your own. And a few thimbles won't go astray. You'll be poking yourself a lot!

For more about Elizabeth and her art, visit [@elkandtom](#) on Instagram.



Kellie McAllister

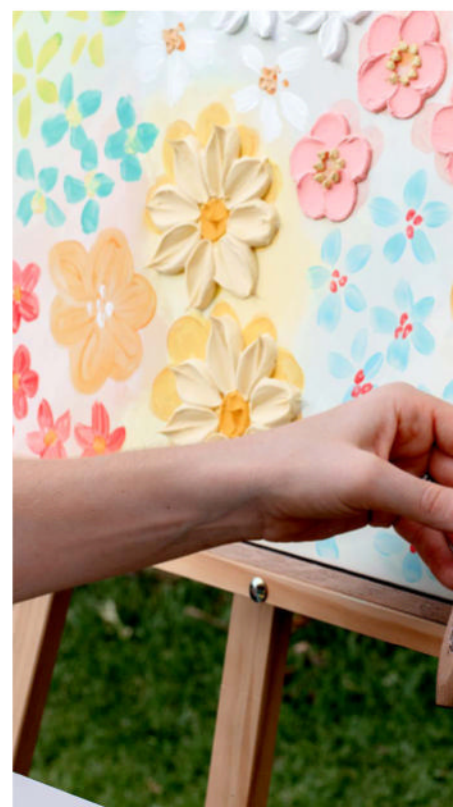


Sculptural flowers you just want to reach out and touch are a signature of artist Kellie McAllister's paintings. Running her business A&M Creative from a home-office-turned-studio, Kellie makes the process of applying modelling paste mixed with acrylic paint to canvas with a palette knife look easy. Texture, she says, gives the flowers movement and depth. "It's all about layering and letting the texture bring the bloom to life."

Kellie loves sharing her passion for painting with others through teaching. "I hope my work brings a bit of beauty and joy into people's homes, and maybe even inspires someone else to chase a creative spark of their own," she says.

BHG: Why are flowers a major focus of your work?

KM: They bring so much



beauty and personality to a space – no two are ever the same. Flowers feel familiar and comforting, but also full of life and movement. I love translating that into something bold and textured.

BHG: What's something you wish more people knew about your work?

KM: That it's not as easy as it looks. There's a lot of technique, patience, and layering involved. It takes time to develop the feel for it. Still, it's a calming and therapeutic process, and that's part of the magic.

BHG: What's your process for coming up with a colour palette?

KM: It usually starts with one colour that I'm drawn to – something I've seen in nature, in a photo, or even in home styling – and then I build around it with shades that create contrast



or harmony. I mix a lot before I start painting, often with no firm plan, just feeling my way through until it clicks. Some of my favourite palettes have been happy accidents.

BHG: Describe your workspace.

KM: I work from home, mostly in the late evenings after my daughters are asleep. I converted our study to become my studio – filled with paints, tools and half-finished pieces. It's equal parts chaos and creativity – but it's my happy place, and it works

“ I STARTED A&M CREATIVE DURING NAP TIMES AND LATE NIGHTS, WITH NO BIG PLAN – JUST A LOVE FOR ART AND THE COURAGE TO SHARE IT. ”

KELLIE MCALLISTER, ARTIST

perfectly for the season I'm in.

BHG: What piece of advice do you give to your students most often?

KM: Let go of perfection, and remember, it's abstract! You're not trying to paint a flower exactly

how it looks. It's about expressing something personal. Some of the best pieces happen when you stop overthinking and let the art lead the way.

For more about Kellie, visit [@a.m.creative](#) on Instagram. ■

Purrfect plants

Gather pet-friendly plants and flowery accessories for spring. Words CAROLINE ZAMBRANO

Want to make your garden patch bright for spring? The good news is there are plenty of low-maintenance plants that are safe for curious pets. BHG spoke with Dr Nicole Rous, a Melbourne vet who features on *Animal SOS Australia* (on 7TWO and 7plus), for the lowdown on her favourite pet-friendly foliage and flowers.

"I love **spider plants** for indoors," she says. "They're tough, air-purifying and cats adore them for their catnip-like qualities, providing stimulation and relaxation. Plus, their arching leaves make them ideal for planting in hanging baskets or popping on a shelf."

For outdoors, her favourite is **rosemary**. "It's hardy, fragrant and has natural antibacterial properties. It's also safe for pets to occasionally nibble," she says.

Nicole's other top pet-safe picks are **bird's nest ferns, orchids, parlour palms, bromeliads** and **areca palms** for indoors.

For your garden or balcony, she suggests chatting with the people at your local nursery about what grows best in your area, but her top picks are **sunflowers, marigolds, snapdragons** and **catnip**.

"Keep in mind your pet's habits, too. Do they dig, chew or sunbathe? Raised beds, hanging pots and secure borders can help!" says Nicole.

Common but toxic

Unfortunately, many popular plants can be toxic if ingested by our furry friends. "Cats are naturally curious about new additions, especially those with texture or fragrance," Nicole explains. "That's why common but toxic indoor plants, like fiddle leaf figs, should be avoided. Even though they're hugely popular, they can cause irritation and vomiting if chewed."

"Lilies are another classic example. They're incredibly toxic to cats, and even small exposures like brushing up against pollen can be dangerous."

Symptoms of toxic ingestion range from drooling, vomiting and diarrhoea to lethargy and tremors. In more severe reactions, pets can have seizures or kidney damage.

She adds that pets with anxiety or boredom, as well as young animals (especially puppies and kittens), are more likely to chew on plants.

"Always seek veterinary advice if you suspect toxic ingestion," she emphasises.

Use pet-safe fertilisers

Chemical pesticides, herbicides and fertilisers may also pose a danger for pets. "Even some 'natural' slug or snail baits can be fatal if ingested by dogs or cats," cautions Nicole. "Look for organic or pet-safe labelled alternatives and always keep all products stored safely out of reach."



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Scan the code
for a printable
list of pet-safe
and toxic plants.



FLOWERS IN THEIR HAIR

1. Spring at **Coco & Pud** is all about nature in full bloom. Each design is hand-created by mother-daughter duo Sarah and Jane Matley in rural NSW. Adjustable dog harness shown, from \$38.95. Collars and bandanas also available, from \$12.95 to \$63.95 each.

2. **Oscar & Friends** has a Blotched Floral collection inspired by the classic poppy and reimagined with a playful twist. Lead, from \$19. Collars, bow ties and bandanas also available, from \$8 to \$21 each.

3. and 4. The **Barx + Boo** Botanical design is a pink watercolour print inspired by early blooms and soft light. Vest mesh harness shown, from \$38.95. Its Austin Flowers collection is retro and “groovy, baby”. Collars, harnesses and bandanas, \$14.95 to \$29.95.

5. **Jasper & Co** florals catch the mood of sunny park strolls. Amore bow tie shown, \$16. Floral collars, leads and bandanas, \$12 to \$25 each.

6. Flower-patterned designs are a fan favourite at **Little Kitty Co.** Think sunny vibes and lazy afternoons in the sun. Fancy Florals cat bandana shown, \$13.95. Cat collar and bow tie sets, \$21.95.

7. **Big & Little Dogs** brings floral charm to dogs of all sizes. Its Spring Fling bow tie and collar, from \$29.95, and lead, from \$29.95, are durable and oh so pretty! ■



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States of origin

Discover where all your favourite flowers first came from. Words JENNY DILLON

The national flower of England is the rose and, when you see tulips, surely The Netherlands comes to mind. But did you know that roses originated in China? And a far cry from Amsterdam, tulips are actually native to the Middle East. In fact, most of the exotic flowering plants in our gardens come from Asia. Very often the clue to their origin lies in the first or second of a plant's botanical name, such as with the camellia (*C. japonica*) – it's from Japan! Read on to discover how you can tour the world in your own backyard.

Agapanthus

AFRICA

The rows of agapanthus that brighten our borders in summer with their blue, purple or white balls of flowers are out of Africa. Often called lily of the Nile, and botanically as *Agapanthus africanus*, these blooms come from southern Africa.

Camellia

CHINA AND JAPAN

China is the home of *Camellia sinensis* and flowers in early winter, while *C. japonica*, from Japan, brings joy to your late winter garden and heralds the arrival of spring. While revered in Japanese gardens, *C. japonica* also grows wild in mountain forests.

Chrysanthemum

CHINA

Evidence of chrysanthemums flowering in China goes back to the 15th century BC, and they were introduced to Japan in the 5th century AD. Japan's royal family now sits on the "Chrysanthemum Throne".

Crepe myrtle

INDIA & SOUTH-EAST ASIA

Christmas in Australia would be a dull affair without the flowering crepe myrtle tree (*Lagerstroemia indica*).

Indica means it comes from the Indian subcontinent – it's also native to other parts of South-East Asia.

Daffodil

SOUTH MEDITERRANEAN
AND NORTH AFRICA

While often thought to have originated in Holland, it's believed that daffodils were spread from northern Africa throughout Europe by Roman soldiers. Its Dutch connection comes from the old Dutch saying "affo dyle", meaning "that which comes early".

Dahlia

MEXICO AND CENTRAL
AMERICA

While so similar to chrysanthemum, dahlias were growing wild in Mexico and Central America, and their tubers were part of Aztec diets, until they were brought to Europe by the Spanish conquistadors. There they made their own conquest.

Fringe flower

CHINA & HIMALAYAS

The delightfully quirky fringe flower (*Loropetalum chinense*), with its bright pink tassel-like petals in spring, is another Chinese native, growing in forested regions as well as in the Himalayas.

Freesia

SOUTHERN AFRICA

Found in southern Africa by German botanists in the 19th century, freesias became popular in Europe because of their powerful perfume.

Gardenia

EASTERN ASIA

Although often associated with temperate climates, gardenias originated in tropical and subtropical eastern Asia. Their beautiful perfume grows more intense in the evening to attract pollinating moths.

Gerbera

SOUTHERN AFRICA

Gerberas brighten everyone's day with their bold, cheerful colours, but our lives would be dull were it not for a Scotsman exploring southern Africa in the late 19th century!

Gladiolus

NORTHERN AFRICA,
SOUTHERN MEDITERRANEAN

Brought to Europe from northern Africa and the southern Mediterranean by 18th-century traders, its name comes from the Roman word "gladius" meaning the sword of a gladiator, because of its sword-shaped leaves.

Hellebore

EURASIA

Hellebores, the sweet noddies that cover the floor of your winter garden, come from Asia, specifically Eurasia. The botanical name *Helleborus orientalis* gives this away.



AGAPANTHUS



CAMELLIA



CHRYSANTHEMUM



CREPE MYRTLE



DAFFODIL



DAHLIA



FREESIA



FRINGE FLOWER



GARDENIA



GERBERA



GLADIOLUS



HELLEBORE

Hibiscus

SOUTH ASIA

Although it brings to mind idyllic Pacific Island getaways and despite its botanical name being *Hibiscus rosa-sinensis* (“senensis” meaning “from China”), hibiscus hails from south Asia, specifically India.

Hoya

ASIA & AUSTRALIA

Beloved for their clusters of small, star-like flowers, hoyas are native to tropical and subtropical parts of Asia and Australia. One in particular, *Hoya australis*, we can call our own!

Hydrangea

JAPAN

The old-fashioned mophead (*Hydrangea macrophylla*) is coming back in style, especially since with a bit of soil tinkering you can change the flower colours from pink to blue. A couple of hydrangeas are North American natives, including oakleaf and smooth hydrangeas (*H. quercifolia* and *H. arborescens*).

Jonquil

EAST MEDITERRANEAN

Growing wild in Spain and Portugal, again Roman soldiers took this member of the daffodil family across their empire.

Lavender

MEDITERRANEAN

Cleopatra is said to have lured Julius Caesar and Mark Antony with lavender’s sweet scent and its perfume lingered in Tutankhamun’s tomb when it was discovered in 1922 (he died around 1323 BC). The Romans used it for medicine and to sweeten the air in their public bathhouses. The name lavender comes from the Latin verb “lavare” meaning “to wash”.

Lily of the valley

JAPAN

Next to your beautifully flowering *C. japonica*, you can plant its fellow native, the dainty lily of the valley (*Pieris japonica*), which pops out cascades of pale, urn-shaped flowers at the same time.

Marigold

MEXICO & GUATEMALA

There are “French” marigolds and “African” marigolds, but they all come from Mexico and Guatemala and were an intrinsic part of ancient Aztec rituals. Nowadays they are deeply embedded in Indian culture.

May bush

CHINA

The commonly named May bush is so called because in the northern hemisphere it flowers in late spring. We keep this tradition because it sounds prettier than the “November bush”. Its botanical name is *Spirea cantoniensis*, meaning it comes from old Canton, now Guangzhou, in China.

Rose

CHINA

Originating from China, the old roses look nothing like the cultivated, elaborate blooms we see today. Most of the roses we grow today are hybrids from species native to China.

Sunflower

CENTRAL AMERICA

Initially cultivated for food and other uses by Native Americans, sunflowers were introduced to Europe in the 16th century by Spanish explorers. While the Russians were key to the commercialisation of its oil, it’s now the national flower of Ukraine.

Teaplant

CHINA

This is a lesser-known camellia (*C. sinensis*) and it comes from China (“Sino” means “relating to China”). Its leaves are used to make traditional English tea!

Tulip

MIDDLE EAST

Wild tulips are believed to have originated in Central Asia, first cultivated in Persia (now Iran), but they became significant in Türkiye where they were incorporated in Ottoman headwear. They were introduced to Europe in the 16th century. In the Netherlands, they became a cultural phenomenon.

Importance of botanical names

What you may call an English bluebell (*Hyacinthoides non-scripta*) is elsewhere called a wild hyacinth, wood bell, fairy flower or bell bottle. And in Scotland what they call a bluebell is a totally different plant known botanically as *Campanula rotundifolia*. Botanical names may seem complicated and at times unpronounceable but each name tells an intriguing story about the plant – its toxicity or otherwise, and its origins. For example, the botanical name for the Spanish bluebell is *Hyacinthoides hispanica* (the Latin “Hispanicus” means “related to Spain”). But “Hyacinthoides” tells you English and Spanish bluebells are toxic to humans, dogs, horses and cattle. Scottish bluebell isn’t part of that family, and it’s non-toxic. ■



HIBISCUS



HOYA



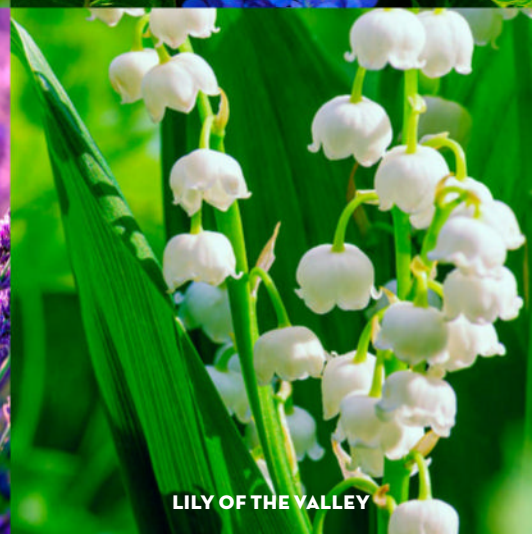
HYDRANGEA



JONQUIL



LAVENDER



LILY OF THE VALLEY



MARIGOLD



MAY BUSH



ROSE



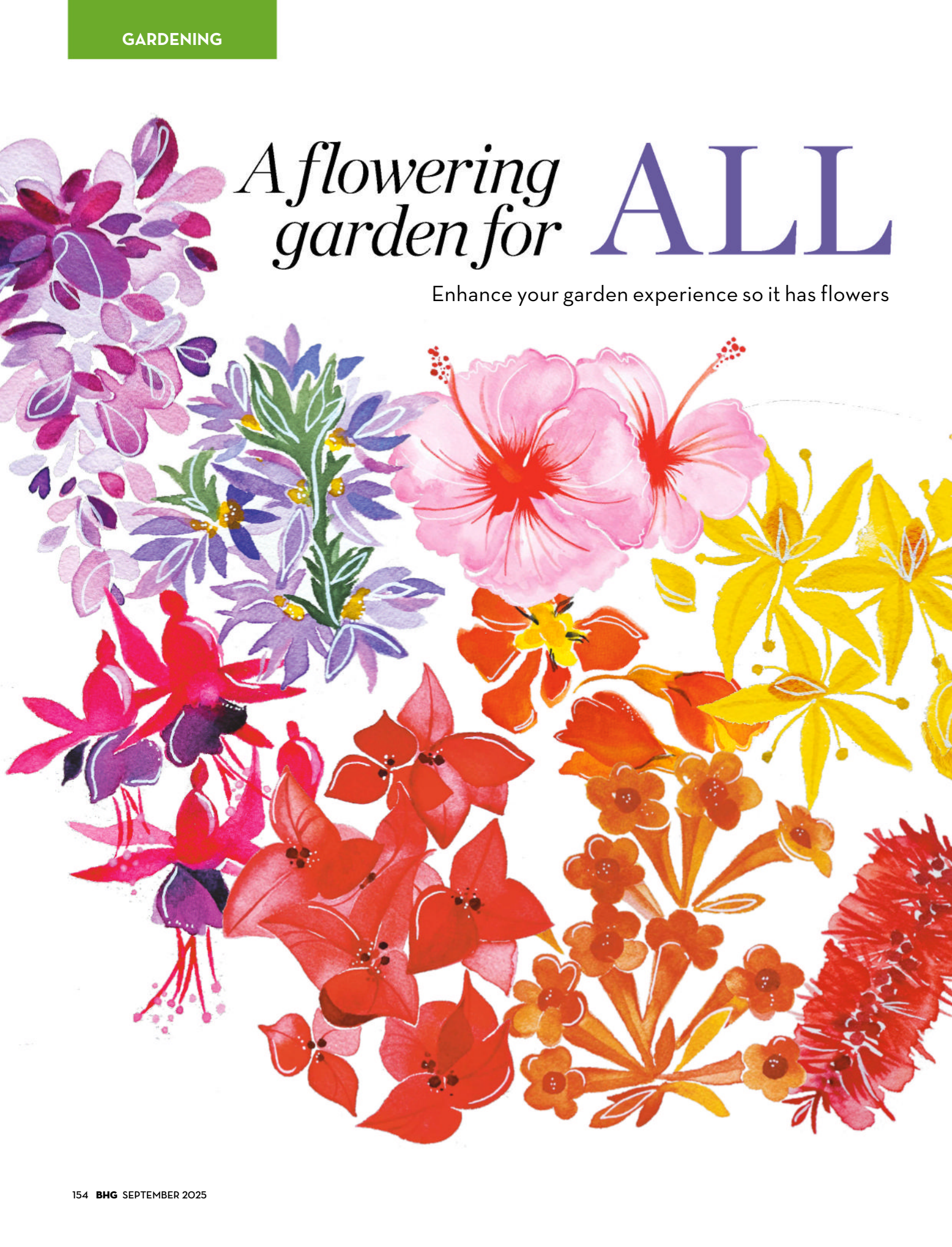
SUNFLOWER



TEA PLANT



TULIP



A flowering garden for **ALL**

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SEASONS

blooming all year round. Yes, even through winter!

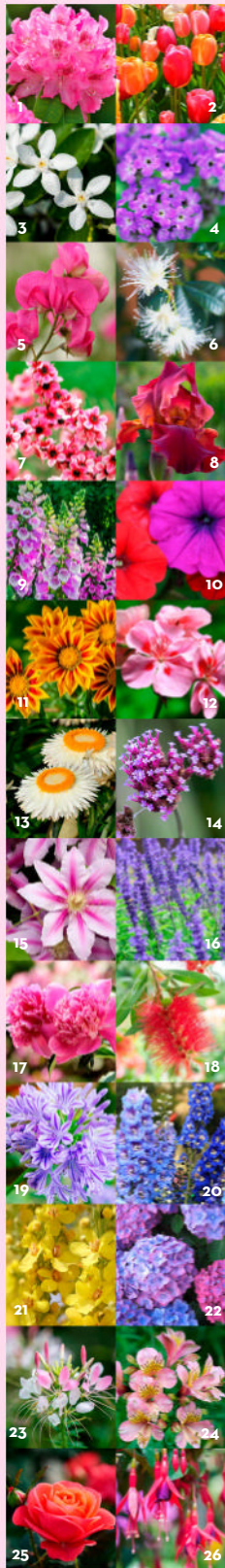
We all love flowers in our gardens. And while spring and summer are seasons when you see the most prolific flowerings, autumn and winter can also bring colourful joy. Use the following guide to plot your vibrant garden throughout the year.

FOR YOU TO NOTE

Many flowering plants are now being bred for longer flowering periods, or to cope with a wider range of climates. Microclimates, such as shade from a mountain, your garden's elevation, or proximity to coastal, salt-laden breezes, can alter your climate zone even further. Check with your local garden centre as it will stock plants that thrive in the local climate.



Flowers that start to bloom in **SPRING**

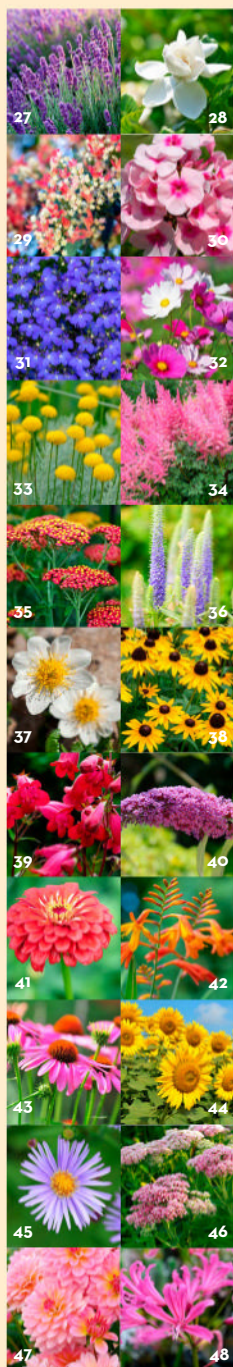


PLANT	BLOOMING PERIOD	CLIMATE
1 Rhododendron	Late Sep–mid Nov	Cool, temperate
2 Tulip	September–November	Cool, temperate
3 Jasmine	September–November	Temperate, subtropical, tropical
4 Heliotrope	September–December	Temperate
5 Sweet pea	September–December	Cool, temperate
6 Lilly pillly	September–December	Temperate, subtropical, tropical
7 Leptospermum	September–December	Temperate, subtropical
8 German iris	September–December	Cool, temperate, subtropical
9 Foxglove	September–January	Cool, temperate
10 Petunia	September–February	Cool, temperate
11 Gazania	September–February	Temperate, subtropical, coastal
12 Geranium	September–February	Mediterranean, temperate, subtropical
13 Bracteantha	September–April	Mediterranean, temperate, subtropical
14 Verbena	September–April	Cool, temperate, arid, semi-arid
15 Clematis	October–March	Cool, temperate
16 Salvia	October–March	Cool, temperate, subtropical
17 Peony	October–December	Cool, temperate
18 Callistemon	November–December	Cool, temperate, subtropical, tropical
19 Agapanthus	November–February	Temperate, subtropical, tropical
20 Delphinium	November–February	Cool, temperate
21 Verbascum	November–February	Temperate
22 Hydrangea	November–March	Cool, temperate, subtropical
23 Cleome	November–March	Temperate, subtropical, tropical
24 Alstroemeria	November–April	Temperate, subtropical
25 Rose	November–April	Cool, temperate, subtropical
26 Fuchsia	November–May	Cool, temperate

“FUCHSIAS ALWAYS REMIND ME OF BALLERINAS.”

JENNY DILLON, GARDEN EDITOR





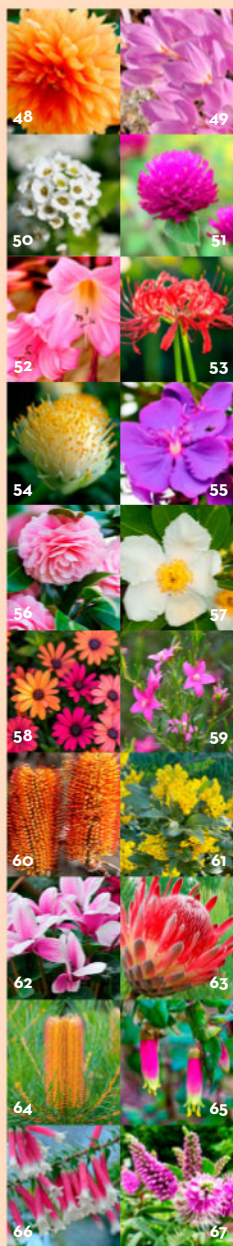
Blooms that begin in SUMMER

PLANT	BLOOMING PERIOD	CLIMATE
27 Lavender	December-January	Mediterranean, temperate
28 Gardenia	December-February	Temperate, subtropical
29 NSW Christmas bush	December	Temperate, subtropical
30 Phlox	December-March	Cool, temperate
31 Lobelia	December-March	Cool to temperate, no frosts
32 Cosmos	December-March	Temperate, subtropical, tropical, arid
33 Santolina	December-March	Mediterranean, temperate
34 Astilbe	December-March	Cool, Mediterranean
35 Achillea	December-March	Temperate
36 Veronica	December-March	Cool, temperate
37 Geum	December-March	Temperate
38 Rudbeckia	November-April	Cool, Mediterranean
39 Penstemon	December-April	Cool to Mediterranean
40 Buddleja	December-April	Temperate, subtropical
41 Zinnia	December-April	Temperate
42 Crocosmia	December-April	Temperate, subtropical
43 Echinacea	December-May	Temperate, semi-tropical, tropical, arid
44 Sunflower	January-April	Temperate, tropical, subtropical
45 Aster	February-March	Cool
46 Sedum	February-May	Temperate, subtropical, semi-arid, arid
47 Dahlia	February-May	Cool, temperate
48 Nerine	February-May	Cool, Mediterranean, temperate

“KEEP YOUR FACE TO THE SUNSHINE AND YOU CANNOT SEE THE SHADOWS. IT’S WHAT SUNFLOWERS DO.”

HELEN KELLER, US AUTHOR, DISABILITY RIGHTS ADVOCATE, POLITICAL ACTIVIST AND LECTURER





Petals that appear in **AUTUMN**

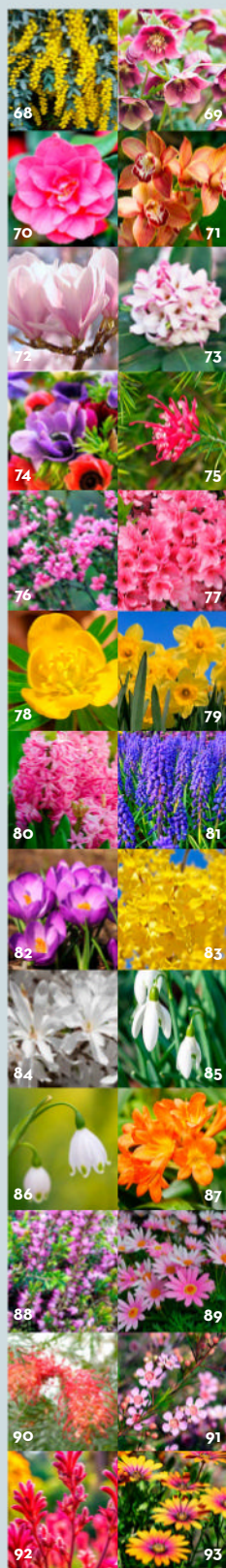
PLANT	BLOOMING PERIOD	CLIMATE
48 Chrysanthemum	March–May	Cool, temperate
49 Colchicum	March–May	Cool, temperate
50 Sweet alyssum	March–May	Temperate
51 Globe amaranth	March–May	Temperate, subtropical
52 Belladonna lily	March–May	Temperate, subtropical
53 Lycoris	March–May	Mediterranean
54 Haemanthus	March–June	Temperate
55 Tibouchina	March–June	Temperate, subtropical, tropical
56 Camellia sasanqua	April–July	Cool, temperate, subtropical
57 Gordonia	April–July	Temperate, subtropical
58 Arctotis	May–July	Temperate, subtropical
59 Crowea	March–July	Temperate, subtropical
60 Heath banksia	March–August	Temperate, Mediterranean
61 Mahonia	May–August	Cool, temperate
62 Cyclamen	April–September	Cool, temperate
63 Protea	May–September	Mediterranean
64 Hairpin banksia	May–September	Cool, temperate
65 Correa	May–September	Temperate, Mediterranean
66 Epacris	May–September	Temperate
67 Hebe	April–October	Cool, temperate

“THE CAMELLIAS... ENDLESS ROWS OF BIG, BUSHY GREEN TREES WITH WAXY LEAVES AND SHOWY FLOWERS THE SIZE OF SAUCERS.”

SARAH JIO, US WRITER



Blossoms that brighten WINTER



PLANT	BLOOMING PERIOD	CLIMATE
68 Wattle	June–September	Cool, Mediterranean, temperate, subtropical, tropical, semi-arid, arid
69 Hellebore	June–September	Temperate
70 Camellia japonica	July–September	Cool, temperate
71 Cymbidium orchid	July–September	Temperate
72 Saucer magnolia	July–September	Temperate, subtropical
73 Daphne	July–October	Cool, temperate, Mediterranean
74 Anemone	July–November	Cool, Mediterranean
75 Grevillea rosmarinifolia	July–December	Cool, temperate
76 Boronia	August–September	Cool, temperate
77 Azalea	August–October	Cool, temperate
78 Winter aconite	August–September	Cool, temperate
79 Daffodil	August–September	Cool, temperate
80 Hyacinth	August–September	Cool, temperate
81 Grape hyacinth	August–September	Cool
82 Crocus	August–September	Cool, temperate
83 Forsythia	August–September	Cool, temperate
84 Star magnolia	August–September	Temperate
85 Snowdrops	August–September	Cool, temperate
86 Snowflakes	August–September	Cool
87 Clivia	August–September	Cool, temperate, Mediterranean, subtropical, tropical
88 Erica	August–October	Cool, temperate
89 Marguerite daisy	August–October	Cool, temperate, arid, semi-arid
90 Grevillea 'Robyn Gordon'	August–November	Cool, temperate, subtropical
91 Geraldton wax	August–November	Mediterranean
92 Kangaroo paw	August–January	Mediterranean, temperate
93 African daisy	August–March	Temperate, subtropical, tropical, arid ■

Sachet away

Harness the natural power of flowers to keep your home fragrant and pest-free with cute potpourri pockets!

Words and project TIFF BANCROFT Photography WILL HORNER Styling NONCI NYONI

Many herbs and flowers in our backyards aren't just pretty, they're packed with scent and magic. Lavender and rosemary are perfect examples; they smell amazing and can work as natural bodyguards against pesky moths and mosquitoes. Dry them out, pop them into a sachet, and your wardrobe or drawer will be a fragrant fortress keeping your clothes and space fresh and protected.

Drying flowers and herbs

Air dry Bundle fresh herbs with twine and hang upside down in a dry, warm and dark space for 2-3 weeks.

Oven Spread flowers evenly on a tray lined with baking paper. Place in the oven at 75°C (conventional not fan-forced) with the door ajar, turning every 30 minutes, for 1-2 hours or until dry. Once dry, grind with a mortar and pestle and store in an airtight container until ready to use.

Blooming blends

Mix up a spa-worthy blend that smells divine and helps keep those annoying critters at bay.

GARDEN FRESH BLEND

Vibrant, uplifting and refreshing

Makes 4 sachets

2 Tbsp dried rosemary leaves
2 Tbsp dried mint leaves
1 Tbsp uncooked white rice
¼ tsp unscented dish soap

Combine all dry ingredients, then stir in the dish soap until evenly coated.

COOL BUT CALM BLEND

Restorative, soothing and relaxing

Makes 4 sachets

2 Tbsp dried lavender buds
2 Tbsp dried eucalyptus leaves
1 Tbsp uncooked white rice
¼ tsp unscented dish soap

Combine all dry ingredients, then stir in the dish soap until evenly coated.



No-sew floral sachet

Fat quarters of quilting fabric or use scrap fabric

Scissors

Iron-on bonding tape

Iron

Pinking shears

Ribbon

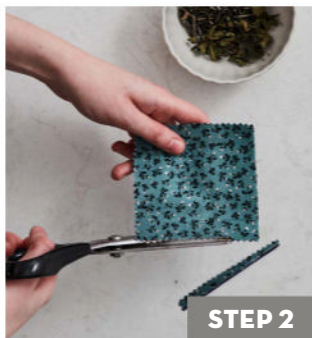
STEP 1 Cut two 11cm fabric squares and lay flat with right side facing down. Place and iron tape (glue side facing down) along all four edges of one square, and along one edge of the other square. Allow to cool, then peel backing from three edges of the first square only.

STEP 2 Place fabric squares together with right sides facing out and with the taped back edges aligned. Iron squares to bond fabric, leaving an opening to allow filling. Once cooled, use pinking shears to trim 5mm from all four edges of the sachet.

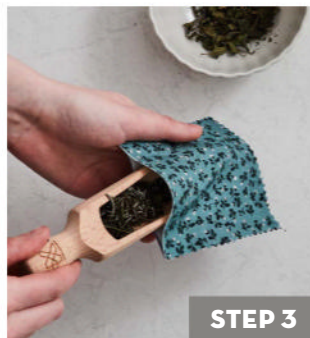
STEP 3 Fill sachet with 2–3 tablespoons of your herbal blend, then remove remaining backing tape from top edges. Loop a 12cm length of ribbon and insert ends flat between the top edges. Iron the top edge flat to bond together.



STEP 1



STEP 2



STEP 3

SPRIG UP YOUR SACHET!

To pretty up your sachets, top-stitch 1cm in from the zig-zag edges. Then, for a cute touch, hand sew or hot glue an odd button onto the sachet. (Pictured opposite.) ■

FOR PROJECT
SUPPLIES, SEE
STOCKISTS ON P186.

Save-the-day spray

Dry and crush flowers, then brew up a homegrown insecticide for your garden.



Pyrethrum daisies (*Tanacetum cinerariifolium*) are grown to harvest pyrethrum, a natural insecticide that disturbs the nervous systems of common garden pests such as aphids, thrips, whiteflies and caterpillars. These little daisies are effective in companion planting (there's more on companion planting on page 165), and you can harvest the flower heads to make your own pest spray, which is excellent for controlling an outbreak (indoors or outdoors).

Homemade pyrethrum spray

15–20 pyrethrum daisy flowers
Pestle and mortar
Cheesecloth
Dish soap
Cooking oil

STEP 1 To harvest and dry out your daisies, cut and tie in a bundle, and hang somewhere cool and dry for 2 weeks. If you're in a hurry, pop them in the oven on very low (about 50°C) for about 4 hours.

STEP 2 Use a pestle and mortar to coarsely grind the dried flower heads. Mix ½ cup of ground flowers with 1 litre of warm water. Stand for 3 hours. Strain through cheesecloth and add 1 teaspoon each of soap (this helps the mixture stick) and cooking oil (this enhances its effectiveness).

STEP 3 Spray on foliage indoors or outdoors to control an outbreak.

LEFT Dry your own daisies for a DIY organic pest spray. ■

SAFETY TIP

Pyrethrum isn't toxic to mammals or birds but can be harmful to fish and aquatic life, so avoid using it near water. It's also toxic to bees, so spray early in the morning or late in the evening when bees aren't around as much.





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BEST buddies

Putting ornamental plants in your vegie patch not only pretties it up, it can lead to friendships that brings benefits.

Words JENNY DILLON

Better than online dating, clever companion planting is never a hit-and-miss affair. Instead, it ensures a healthy relationship between flowering plants and vegies. It involves putting in plants that help deter pests, improve growth, enhance flavour, attract beneficial insects and provide the nitrogen that's essential for green growth. Sometimes, however, like a tear-jerking romance novel, it means sacrifice, where a plant is used as a decoy to lure pests away from your vegies. The only requirement is that both flowers and vegies get the same amount of light and water and that soil texture and pH levels are the same. Follow our companion planting guide to ensure your vegie patch is full of forever friends.

This goes with that

Make your vegie patch a buzz of activity with plants that attract insect helpers and hungry hunters to feast on your pests.



SUNFLOWER

Grow with all vegies

Benefits Use as a stake for climbers such as peas, beans, cucumbers; attracts pollinators and birds that eat grasshoppers; attracts beneficial insects such as hoverflies, lacewings, parasitic wasps and tachinid flies that parasitise immature insect life stages.



PYRETHRUM DAISY

Grow with all vegies

Benefits Natural insecticide pyrethrum found in its petals repels aphids, ants, white flies, spider mites, leafhoppers and thrips.

THYME

Grow with brassicas, strawberries, tomatoes

Benefits Strong scent repels pests; said to improve flavour of tomatoes.

SAGE

Grow with brassicas such as cabbage, cauliflower, broccoli, brussels sprouts

Benefits Strong scent repels cabbage white butterfly.



AFRICAN MARIGOLD

Grow with all vegies and roses

Benefits Draws aphids from other plants; attracts ladybugs that eat the aphids; deters nematodes (unsegmented worms that cause root, stem and leaf damage) and white flies; attracts pollinators.



ROSEMARY

*Grow with
brassicas*

Benefits Strong
scent repels cabbage
moths and
cabbage loopers.

ZINNIA

*Grow with all
flowering vegies*

Benefits
Attracts pollinators.



COSMOS

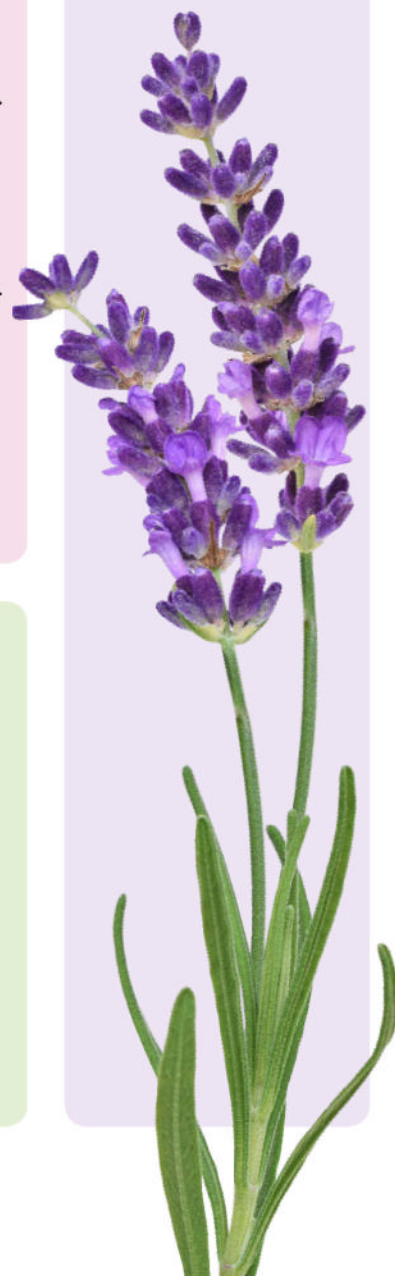
*Grow with all
flowering vegies
such as tomatoes,
capsicums and
cucumbers*

Benefits Attracts
pollinators and
beneficial insects such
as hoverflies, damsel
bugs, lacewings,
parasitic wasps
and tachinid flies.

LAVENDER

*Grow with all
flowering vegies*

Benefits Attracts
pollinators.



YARROW

*Grow with eggplants
and tomatoes*

Benefits Attracts
beneficial insects
such as hoverflies,
lacewings and
ladybugs.

CHAMOMILE

Grow with onions

Benefits Attracts beneficial insects such as hoverflies and ladybugs; said to improve the flavour of onions.



ALYSSUM

Grow with all vegies

Benefits Attracts hoverflies, ladybugs and predatory wasps that feed on aphids and caterpillars.

BORAGE

Grow with brassicas

Benefits Decoy for slugs and snails; attracts pollinators.



NASTURTIIUM

Grow with all vegies and roses

Benefits Draws aphids away from other plants; attracts ladybugs that eat aphids; attracts pollinators.



COREOPSIS

Grow with all flowering vegies

Benefits Attracts pollinators and beneficial insects such as hoverflies and tachinid flies.

CORNFLOWER

*Grow with all
flowering vegies*

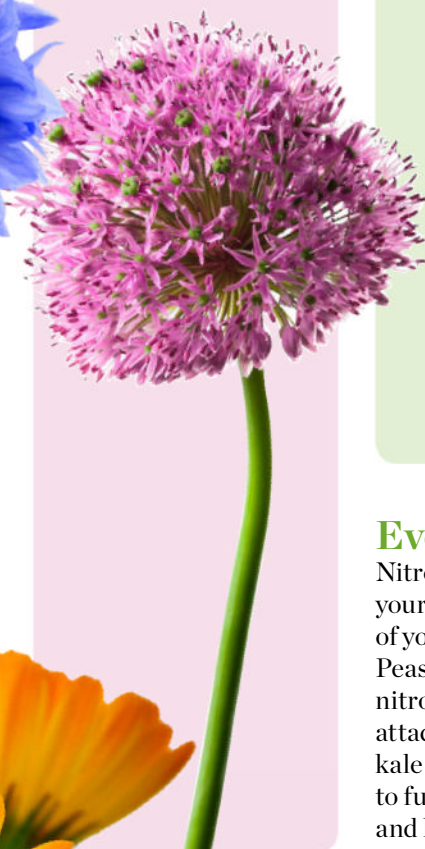
Benefits Attracts
pollinators.



ALLIUMS

*Grow with
brassicas*

Benefits Repels
cabbage loopers
and aphids.



CALENDULA

*Grow with all
leafy greens*

Benefits Draws
slugs and snails away
from vegies; attracts
pollinators.



PETUNIA

*Grow with all
flowering vegies*

Benefits Attracts
pollinators;
repels aphids
and leafhoppers.



Even vegies can be friends

Nitrogen is essential for leafy growth, which is what your vegie patch is all about. So strategic planting of your vegies ensures nitrogen is easily distributed. Peas and beans are nitrogen fixers, in that they draw nitrogen from the atmosphere and store it in nodes attached to their roots. Leafy greens such as lettuce and kale are nitrogen addicts and suck it out of those nodules to fuel their cravings. So, when put together, peas, beans and leafy greens will always be happy little campers! ■

HYSSOP

Grow with brassicas

Benefits Repels
cabbage looper and
cabbage worm.



Dazzling azaleas

WITH CHARLIE

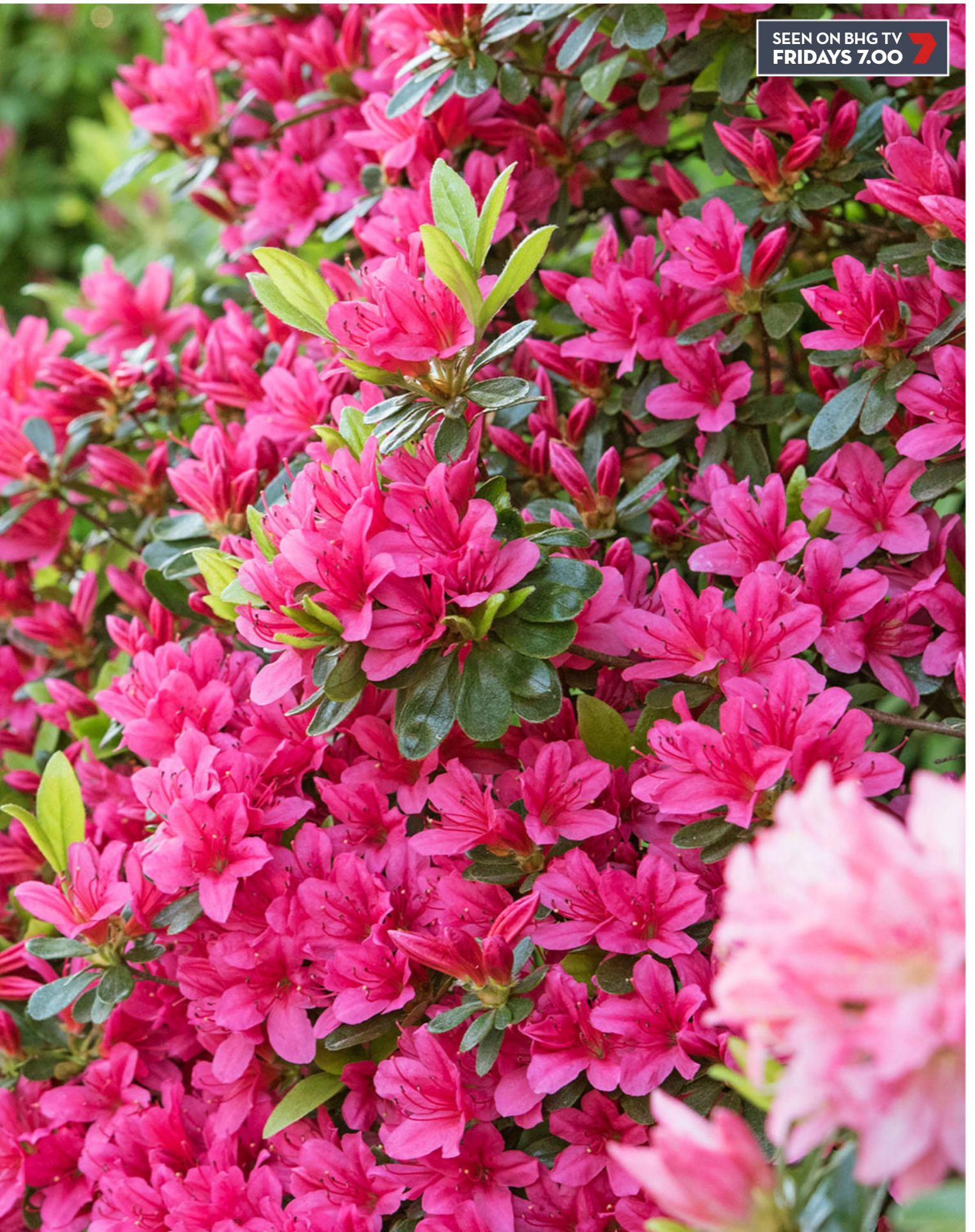


These colourful little beauties herald the end of winter's gloom. Their trumpet-like flowers blare that happy spring days are here again! *Words* JENNY DILLON

CHARLIE ALBONE

Watch me show you how to treat spider mites on azaleas on August 1 on BHG TV, Friday, 7pm on Channel 7. For more garden tips, go to **BHG.COM.AU**

SEEN ON BHG TV
FRIDAYS 7.00



Anytime now, if you're lucky, you'll get a peek of spring as some azaleas beat the gun and throw out wallops of colour in your late winter garden. From searing scarlets, reds, yellows and oranges to softer pinks, lilacs and whites, the flowers eventually smother the bush. And if it's a deciduous azalea, the blooms dress up the skeletal bush before the foliage emerges. New varieties mean flowering is not confined to a few weeks in spring – you can even have azaleas that bloom from autumn to winter!

Which azalea is right for you?

Originally from China and a stunning feature of Japanese gardens in spring, there are now three main azalea hybrids suitable for Australian gardens.

INDICA

The main flush of flowers is in spring, but they'll also spot flower in autumn and winter. Taller than other hybrids, these evergreens can grow to 3.5 metres and be trained into standards. They also handle more sun and warmer climates than the other hybrids, but generally filtered sun and shade is best. They don't tolerate frost. Use as hedges, screens or in mixed borders.

KURUME

These evergreens cope with cooler climates, have smaller flowers and foliage than indicas, and are more compact and dense. But they look mightily impressive when mass planted on gentle slopes, as a border along a path, a low hedge or in containers. They're moderately frost tolerant, but you can mitigate against damaging frosts by placing a water feature nearby or planting against heat-absorbing brick or stone walls. Or, because their roots are shallow, plant in a rockery. They can grow to about 1 metre and flower in spring and summer.

MOLLIS

These are deciduous and produce their flowers on bare stems in late spring and early summer. The timing is handy as the flowers struggle in areas where there are frosts. They do well in cool climates and part shade. A bonus is that summer's light green foliage turns into brilliant shades of purple and bronze in autumn. Slow growing, they reach heights of 1.2–1.8 metres. Plant them in drifts with other shade-loving plants such as heucheras or ground-hugging bugleweed (*Ajuga spp.*).

Care for azaleas

Climate Cool, temperate, subtropical, depending on hybrid.

Aspect Part sun, part shade. Avoid afternoon sun.

Soil Prefers slightly acidic soil.

Water Keep soil moist but not soggy. The growing mix in containers dries out more quickly than garden soil, so monitor soil moisture.

Food Apply fertiliser adapted for acid-loving azaleas, rhododendrons and camellias in spring, according to package instructions.

Grow a row of evergreen azaleas along a path – in spring you'll trip lightly!





It's so easy to train your azaleas into ball-like shapes (see Graham Ross's pruning tips on the next page).



Azaleas do well under trees where there's filtered light.



This cascade of blooms will lift your winter gloom - it says summer's on its way!



The ruffled edges of bi-coloured azaleas add depth to your garden.



Flowers bursting from the naked stems of Mollis azaleas make a striking picture.



The dynamics of red and yellow azalea flowers will energise you!



Q&A with Graham Ross

BHG: What's your favourite type of azalea?

GR: Kurume azaleas are by far the best as they respond positively to a little care. Kurume hybrids 'Kirin', 'Christmas Cheer', 'Hexe' and 'Hinodegiri' are my favourites.

BHG: What would you plant with azaleas?

GR: Camellias, deciduous magnolias, mock orange, May bush and all the perennials.

BHG: How can you make the flowering season last longer?

GR: After spring, feed with organic pelleted fertiliser. In November, trim new growth to a compact habit in a natural or ornamental shape. Then feed again coming into Christmas. Mulch with an organic compost and keep moist during hot summers. Prune once more in January but no later than early February as flower buds are already visible. Your work is done, ready for a great spring display. If the weather is very dry, spray the underside of leaves weekly with organic soap to beat red spider mite.

BHG: Azaleas are used in bonsai and they can develop gnarly stems and roots. Is that because of pruning or can garden azaleas develop the same amazing appearance?

GR: Really old azaleas in gardens can develop fascinating gnarled trunks and branching, but in bonsai that process is enhanced with pruning, training and fertilising.

RED SPIDER MITE

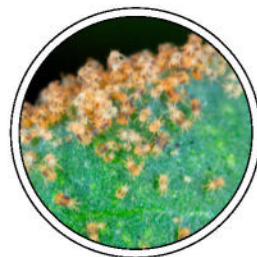
Azaleas are prone to a number of pests and diseases, especially if their growing conditions aren't ideal, but the red spider mite can be the most debilitating. The mites hide in the underside of the leaves, sucking out the sap and causing the leaves to develop a silvery grey mottle – not ideal for photosynthesis.

Partial mottling means the plant can recover, so long as you improve the growing conditions.

This includes:

- Planting where the aspect is appropriate.
- Pruning deadwood and thinning the canopy to improve air circulation.
- Spraying the foliage, specifically the undersides, with eco oil.
- Avoiding planting them too close to other plants, which will lift humidity.
- Applying an extra, small dose of fertiliser.

When the mottle becomes a total spread it means your azaleas are getting too much water, or sun, or the soil pH is inappropriate – and your azalea is cactus. Drown your sorrows with plants more appropriate for the conditions. ■



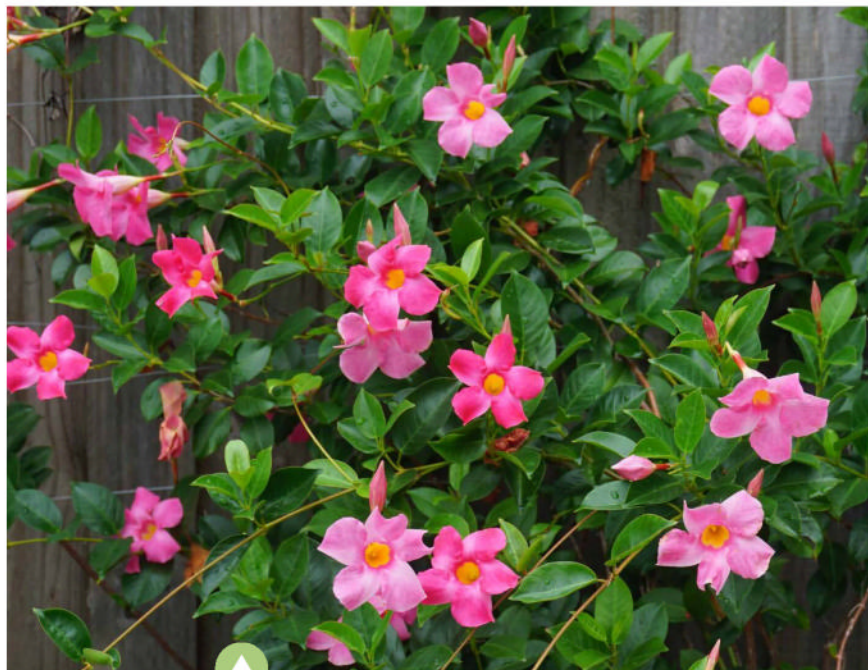
Red spider mites suck sap out of azalea leaves.

better gardening

NEWS, PRODUCTS AND TRENDS



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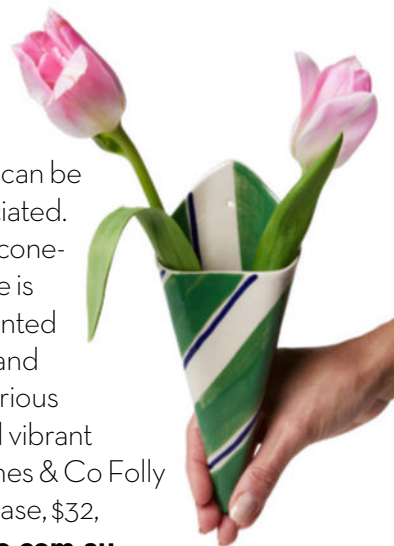


MIGHTY MANDY

When conditions are too chilly for warm-weather mandevillas, try *Mandevilla* 'All Seasons Pink'. More cold-tolerant than most and able to handle light frosts, this hot-pink climbing, trailing beauty grows 1.5 metres high with support, and blooms from spring to autumn. Fertilise annually and prune back by half in winter. From Ozbreed – go to ozbreed.com.au for online retailers.

OFF THE WALL

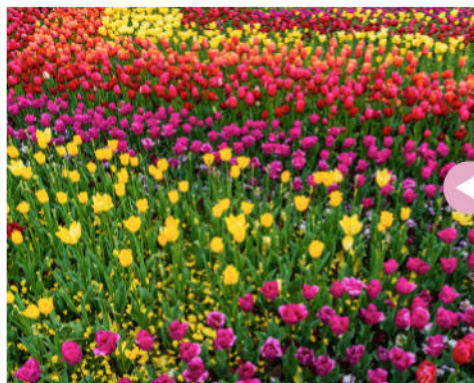
Bring your favourite blooms up to eye level where they can be fully appreciated. This quirky cone-shaped vase is made of painted stoneware and comes in various designs and vibrant colours. Jones & Co Folly 20cm wall vase, \$32, jonesandco.com.au.



WASTE NOT

Dollar Saver

A runaway success in the UK, Simon Akeroyd's **Grow Your Groceries: 40 Hacks for Growing Plants from Your Weekly Shop** (Dorling Kindersley, \$37.99) is just what it says on the cover: a guide to growing produce from common shopping items. Think strawberry plants from strawberries, flowering chamomile from split teabags and salad leaves from beetroot tops. Also available as an ebook.



WHAT'S ON?

CLASS A.C.T.

The national capital bursts into bloom with more than a million bulbs and annuals for the month-long Floriade festival from Saturday, September 13 to Sunday, October 12. Billed as Australia's biggest celebration of spring, the festival spills from its base at Canberra's Commonwealth Park on the shores of Lake Burley Griffin with displays, sculptures, music, kids' activities, food and wine. Entry is free (charges for some events). For details, go to floriadeaustralia.com. ■



Jenny Dillon
Garden editor

In your GARDEN

Throw off the rugs – spring is coming and it's time to party!

SEASON SPECIALS

How to make colour come back into your life!



PUPPY LOVE

The showy flowers of dogwood bring warm hues to cooler areas.



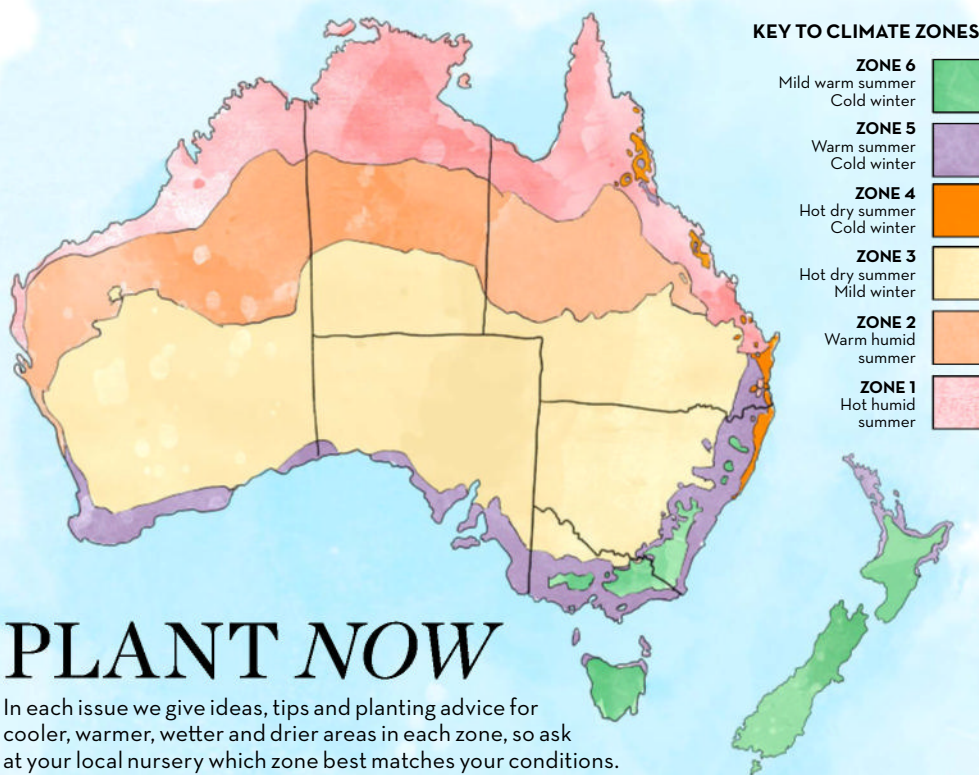
FULL OF POWER!

The hot-pink flowers of forest pansy grow directly from the stem.



PERFUMED PARADISE

Put a lilac tree near a door or window to let in its intoxicating scent.



PLANT NOW

In each issue we give ideas, tips and planting advice for cooler, warmer, wetter and drier areas in each zone, so ask at your local nursery which zone best matches your conditions.

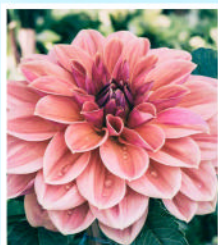


FLOWERS

ALL ZONES Ageratum, alyssum, aster, carnation, cosmos, dianthus, impatiens, marigold, nasturtium, petunia, salvia, snapdragon, verbena and zinnia (top left).

ZONE 1-3 Coleus, celosia, dahlia (bottom left) and phlox.

ZONE 4-6 Californian poppy, chrysanthemum and lobelia.



VEGETABLES

ALL ZONES Asparagus, beans, beetroot, carrot, celery, endive, lettuce, melon, potato, tomato, turnip and zucchini.

ZONE 1-3 Capsicum, chives, cucumber, pumpkin, shallot, sweet corn (top left) and sweet potato.

ZONE 4-6 Broccoli (bottom left), leek, onion and peas.



CROWN
IMPERIAL
FRITILLARIA



“ Spring unlocks the flowers to paint the laughing soil. ”

BISHOP REGINALD HEBER, ENGLISH HYMN WRITER



HEADS 'N' FEET BY THE RULES

Some gardeners regard it as a heartbreaker, yet the queen of climbers, clematis, is a cinch. Just follow two simple rules.

The first is “heads in the sun, feet in the shade”. This means the flowers grow in gentle morning sun and their lower parts, including the roots, in shaded, moistish soil. Rule two is patience: “the first year they sleep, the second year they creep and the third year they leap.”



SPRING FLOWERS
SHOWCASE A
TRELLIS ARBOUR.

GARDEN SECRETS

Use trellis tricks to reach new garden heights.

1

HIGH IDEALS

A trellis has a place in gardens, whether for privacy, architectural interest or supporting anything from beans and cucumbers to creepers and climbing roses.

2

OPTIONS

Use it as infill for arbours and pergolas, creating a vertical garden or low-impact fencing, or for raising the height of fences with a barrier of green.

3

CHOICES

A trellis can be timber, reinforced plastic, even metal – and also consider ready-framed panels from hardware stores. Don't skimp on quality if you want it to last.

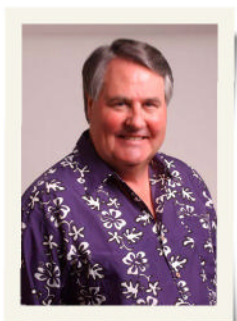
CLIMBING ROSES



GARDENING ADVICE

◆ **KICKSTART** your garden's spring growth with an all-over application of general-purpose organic fertiliser. ◆ **INSPECT** rose leaves for black spot (yellow/black splotches on the foliage). If present, spray fortnightly with a fungicide. ◆ **PLAN AHEAD**

for summer with a mass planting of lilliums in soil that drains well in a filtered-light position. ◆ **PINCH OUT** tips of fuchsias to encourage bushier growth. ◆ **PLANT UP** hanging baskets with trailing Surfinia petunias for a long-flowering waterfall effect. ■



Milton Black
Astrologer

MOON

guide

Garden according to the phases of the moon with Milton Black.



CAMELLIA

Milton's tips for Virgo season

(Aug 23 to Sep 22)

Born under one of the less emotional zodiac signs, Virgos have the ability to remain level-headed and rational. One of their best assets is clarity of perception, which is so amply represented by their transparency. Virgos love controlled colour and value neatness, tidiness and cleanliness in their gardens. They connect with sasanqua camellias, azaleas, cosmic pinks, agapanthus, gerberas, chrysanthemums, cherry blossoms, lotuses and lilies. When it comes to meals, Virgos are perfectionists. Everything from the place settings to the service is precise. If it's a hot meal, it must be hot. If it's cold cuts, cold. Virgos love a good book and are often avid readers. They especially enjoy the subjects of cooking and gardening. They can be excellent and precise pruners with their secateurs, too.



ZODIAC SIGNS

The 12 signs of the zodiac are divided into four groups – fire, air, earth and water.

Fire signs

Aries and **Sagittarius** are in harmony with all fruit. **Leo** is in harmony with nuts and all seed-producing crops.

Earth signs

Capricorn and **Taurus** are in harmony with all root vegetables that produce crops below the ground, including garlic. **Virgo** is in harmony with all herbs.

Air signs

Libra, **Aquarius** and **Gemini** are in harmony with plants that produce flowers and perfumes.

Water signs

Cancer, **Scorpio** and **Pisces** are in harmony with above-ground crops, including trees, shrubs, lawns, and leafy, juicy and fleshy vegetables.

- ♍ Virgo
- ♎ Libra
- ♏ Scorpio
- ♐ Sagittarius
- ♑ Capricorn
- ♒ Aquarius
- ♓ Pisces
- ♈ Aries
- ♉ Taurus
- ♊ Gemini
- ♋ Cancer
- ♌ Leo

How to use the calendar

Best days

Second-best days

On these days, thin out seed boxes, sow seeds and plant seedlings that produce their crop above the ground.

These include peas, beans, corn, cabbage, cauliflower, broccoli, brussels sprouts, eggplant, lettuce, celery, silverbeet, spinach, endive, Chinese cabbage, tomato, cucumber, asparagus crowns, artichoke, marrow, pumpkin, capsicum, melon, zucchini, chicory, sprouts, rhubarb and herbs (except garlic).

You can also plant out flowering shrubs, annuals, flowers (not bulbs), cactus, tree ferns, flax, passionfruit vines and kiwifruit.

Plant fruit trees and trees that produce edible nuts, such as almond, macadamia, pecan and walnut. Grapes and banana can also be planted.

Take cuttings from established trees and shrubs, and propagate. This is also a good time for planting trees and climbers, and sowing new lawns.

Best days

Second-best days

On these days, sow seeds and plant seedlings that grow their crops below ground, such as carrot, parsnip, radish, beetroot, onion, leek, swede, turnip, sweet potato, seed potato, yam, cassava, garlic and ginger.

This is a good time to plant flowering bulbs or

SUN	MON	TUES	WED	THUR	FRI	SAT
	1 ♈	2 Moon enters Capricorn at 11.44am ♎	3 ♏	4 Moon enters Aquarius 8.31pm ♒	5 ♓	6 ♑
7 Moon enters Pisces 1.54am ♐	8 Full Moon in Pisces 4.08am ♓	9 Moon enters Aries 4.37am ♈	10 ♉	11 Moon enters Taurus 6.03am ♉	12 ♈	13 Moon enters Gemini 7.38am ♊
14 Last Quarter Moon in Gemini 8.32pm ♊	15 Moon enters Cancer at 10.30am ♋	16 ♌	17 Moon enters Leo 3.19pm ♌	18 ♍	19 Moon enters Virgo at 10.23pm ♍	20 ♎
21 ♏	22 New Moon in Virgo 5.54am Moon enters Libra 7.40am ♎	23 ♏	24 Moon enters Scorpio 7.00pm ♏	25 ♐	26 ♐	27 Moon enters Sagittarius 7.37am ♐
28 ♏	29 Moon enters Capricorn at 7.54pm ♎	30 First Quarter Moon in Capricorn 9.33am ♎				

- 1** Solid number means plant all **ABOVE**-ground crops during the moon's **WAXING** cycle.
1 Hollow number means plant all **BELOW**-ground crops during the moon's **WANING** cycle.

bulbs for propagation and development rather than flowers. Also, plant bare-rooted trees to develop root growth, and refurbish established lawns.

A favourable time for transplanting all types of established trees, shrubs, ferns and bulbs.

Weed and lightly feed. Water with seaweed-type products only.

Destroy or spray weeds, pests and noxious growth. Cut lawns, do heavy pruning and clear rubbish – don't plant or transplant anything. Prepare soil and fertilise garden beds for future

planting; spread and make compost. Feed all established plants, shrubs and lawns, then water in. This is the best time for dethatching or coring lawns.

Do not plant or transplant anything, as the moon is adversely aspected with the sun.

Times are in Australian Eastern Standard Time, AEST. This applies to NSW, the ACT, Qld, Vic and Tas. For SA and NT, deduct half an hour. For WA, deduct two hours. During Daylight Saving Time, add 1 hour. **Any questions?** Email milton@miltonblack.com.au ■

better books

[RACHEL IORFINO'S PICKS FOR BUDDING READERS AND FULL-BLOOMED BOOK LOVERS.]



SCAN ME
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to shop these
releases.



TOP READ

THE LOST FLOWERS OF ALICE HART

by Holly Ringland, HarperCollins, \$22.99

This novel was my overall favourite read in 2019. While it's centred around tragedy, loss and pain, this story shows just how much beauty can come from healing.

After losing her parents in a tragic event, protagonist Alice Hart goes to live on her grandmother's flower farm. Growing up, she learns the flower languages of native Australian flowers and, with them, a multitude of family secrets. Then, during her adult life, she must come to terms with her past and break the cycle of pain to create a path to peace.

Not only is the Australian landscape at the forefront of this book, from the coast all the way to the red heart of the desert, native flowers are also a key feature. You'll love the small descriptions of billy buttons or flannel flowers at the start of each chapter, and they'll help you understand the depth of emotion felt by each character. This one is a must-read.

“A VIVID AND BRAVE TALE OF LOVE, LOSS AND INNER POWER.”

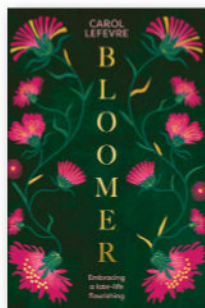
THE AUSTRALIAN WOMEN'S WEEKLY MAGAZINE

PEOPLE'S CHOICE

BLOOMER

by Carol Lefevre

Simon & Schuster, \$34.99



An amazing insight into the Boomer generation and navigating the ageing process, this makes for a very interesting read. Whether you're looking to connect to your own life journey

or understand older relatives better, this book is worth the trouble.

MAKES YOU THINK

FLOWERS AND THEIR MEANINGS

by Karen Azoulay

Clarkson Potter, \$34.99



more in-depth study. Open your mind to all the interesting and pretty concepts that a flower can have and gain the knowledge to build your next bouquet with intention and meaning.

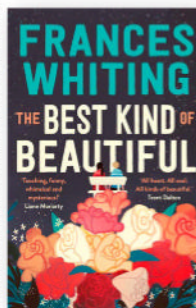
If you enjoyed learning about flowers and their secret meanings in our special feature in this issue (see page 28), this book will give you an even

THE COMFORT READ

THE BEST KIND OF BEAUTIFUL

by Frances Whiting

Pan Macmillan Australia, \$19.99



Need a gentle read before bed? Frances Whiting's warm and empathetic writing is perfect for you. Delving into the life of shy Florence Saint Claire and her blooming friendship with colleague Albert Flowers,

you'll be taken through the steps of a beautiful yet unconventional romance. ■

Prices are approximate and a guide only.

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Bottled BOUQUETS

Find your perfect fragrance with this scents check of floral perfumes.

Words ANNIE MILLAR

Floral scents are the soul of perfumery, inspired by the delicate, romantic and sometimes intense aromas of flowers such as roses, jasmine, lilies, gardenias, and peonies. They remain the most loved fragrance family for a reason: florals can be fresh and airy or lush and seductive, offering something for every mood and season.

Whether you're seeking a classic bouquet, a modern twist, or a sultry night-blooming note, the right floral fragrance can feel like it was made just for you.



Find your **FLORAL SCENT**

1. Start with what you love

Make a list of florals you've enjoyed in perfumes, or the flowers you're naturally drawn to. Note their fragrance family to help guide your search.

2. Consider your vibe

Light, delicate florals are perfect for daytime or warm weather, while intense, opulent blooms suit evening wear or cooler months.

3. Sniff smart

Smell from the bottle or a tester strip first. If intrigued, spritz your wrist or inner elbow – but don't rub, as friction can distort the scent's evolution.

4. Limit yourself

Test up to three fragrances at a time to avoid scent fatigue. Give each a few hours on your skin so the top, middle and base notes can unfold.

5. Seek expert advice

Visit a fragrance counter if you're unsure. Consultants can recommend florals suited to your tastes. Always sample on your skin before you commit.

FRAGRANCE STRENGTH EXPLAINED

Understanding fragrance concentration helps you choose the right floral (or other) scent.

• Eau de cologne

Light concentration, typically 2–5% perfume oils. Subtle and refreshing, it generally lasts up to 2 hours.

• Eau de toilette

Light to medium concentration, usually 5–15% perfume oils. Brighter and airier, it lasts about 2–4 hours.

• Eau de parfum

Richer concentration, typically 15–20% perfume oils. It's deeper and lasts for longer – usually 4–6 hours or more.

• Parfum/extrait de parfum

Highest concentration, generally 20–30% (rarely up to 40%) perfume oils.

The most intense, luxurious and long-lasting, it can linger for more than 8 hours.

THE OTHER FRAGRANCE FAMILIES

Citrus or fresh scents are refreshing and uplifting.

They include citrus notes such as bergamot, grapefruit, mandarin, orange and lemon.

Oriental scents are spicy and rich. They can include exotic notes of amber, vanilla, patchouli and oriental resins such as myrrh and frankincense.

Woody scents are warm and have distinctive earthy notes from woods such as vetiver, patchouli, bark, sandalwood and cedar.



TOP TIP

A fragrance will smell unique on you because your natural skin chemistry affects how it develops. What's heavenly on one person can be overpowering or muted on another. So, don't fall in love with a scent on someone else and think it will smell the same on you – it probably won't!

- 1.** Monarch by Vanessa Megan (earthy floral), 50ml, \$89.95, from Adore Beauty.
- 2.** Rose Star by Christian Dior (rose with sichuan pepper), from \$350 for 50ml (available from August 18).
- 3.** Impadia by BDK Parfums (fruity floral), 100ml, \$369, from Adore Beauty.
- 4.** Pacific Rock Flower by Goldfield & Banks (woody floral), 100ml, \$258, from Sephora.
- 5.** Black Opium Over Red by Yves Saint Laurent (cherry floral), 50ml, \$220, from Sephora.
- 6.** Flowers by Designer Brands (green floral), 100ml, \$14, from Big W.
- 7.** Love in Life by Love in a Bottle (fresh floral), 25ml, \$19.95, from Amazon.
- 8.** Natio Lunar (woody floral), 30ml, \$39.95. ■

better finance

[GARDENING ON A BUDGET? ANDREA BLACK SHARES SOME COST SAVERS.]



SCAN ME
Scan this QR
code to grow
free plants.

DOLLAR-WISE PLANTS

No need to dig deep – try these natural ways to save.

FLOWERS FOR FREE

You'll save money on new plants by growing more of your own! Late winter is a perfect time to take cuttings from your own garden. Choose easy-to-root cuttings from plants such as hydrangeas or succulents, then place them on the edge of various pots around the patch. Transplant them when fully rooted. Scan the QR code above for plant propagating information on bhg.com.au.

GROW FROM SEED

Flowering pot plants certainly look lovely, but they can be costly. Instead, grow from seed. If there are 100 seeds in your packet then there's the chance for 100 plants. Another bonus? It's more satisfying to watch a plant grow from seed.

DIY COMPOST

Composting at home means you won't have to buy the commercial stuff. Even better, you'll reduce organic waste going to landfill! Some councils offer discounts of up to 80 per cent off worm farms, bokashi and compost bins. Check if your council is on board at compostrevolution.com.au.



REDUCE YOUR GARDEN'S WATER BILL



GRAB A BUCKET

Pop a bucket in the shower or a bowl in the sink when rinsing food to collect water. Use that grey water on ornamentals and shrubs, but not on plants you eat.



AVOID OVERWATERING

Don't water if the soil is already moist below the surface. (Test it with your finger!) Watering less forces roots downwards, making plants better able to stand heat and dryness.



USE A TIMER

Fit a timer, preferably with a rain sensor, between the tap and hose or irrigation system. It switches water off automatically and stops watering on wet days. ■



WORDS OF WISDOM

“I MUST HAVE FLOWERS,
ALWAYS, AND ALWAYS.”

CLAUDE MONET, FRENCH ARTIST

This financial information is general in nature and does not take into consideration your personal circumstances. If you need advice, please seek out a licensed financial adviser.



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better stockists

PLANNING A TRIP TO THE SHOPS? HERE'S OUR ROUND-UP OF PRODUCTS.

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Amazon Australia amazon.com.au
Art Shed artshedonline.com.au
Bauwerk Colour bauwerkcolour.com
Bed Bath N' Table
bedbathntable.com.au
Big W bigw.com.au
Bunnings bunnings.com.au
Country Road countryroad.com.au
David Jones davidjones.com.au

Decor Living Online
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Dior dior.com
French Knot frenchknot.com.au
I Love Linen ilovelinen.com.au
Kinokuniya Australia
kinokuniya.com.au
Lifely lifely.com.au
MOR morboutique.com
Mrs Darcy Lifestyle mrsdarcy.com.au

Natio natio.com.au
Provincial Home Living
provincialhomeliving.com.au
Sephora sephora.com.au
Spotlight spotlightstores.com
Target target.com.au
Vintage Art Emporium
vintageartemporium.com
Walter G Textiles walter-g.com.au
Woolworths woolworths.com.au

DESIGNER BLOOMS MADE BY YOU, PAGE 32

Shopping details **Bed Bath N' Table** Pippa glass vase, small, \$24.95. **Country Road** Jadore small vase, \$59.95. Yarra small salad bowl, \$59.95. **French Knot** Figaro fluted glass vase, \$29.95.

CLAY BOUQUET, PAGE 44

Project supplies **Amazon** iStoyo UV light for resin, large, \$25.49. **Art Shed** DAS air hardening modelling clay 1kg, white, \$20.95. **Bunnings** Jack bonsai wire, three pack, \$16.98. **Spotlight** Ribtex clear UV resin, from \$6.

FILL ME UP BUTTERCUP, PAGE 48

Shopping details **Decor Living Online** IB Laursen quilt in White/Green Leaves, \$129. **French Knot** White Harvest garlic vault, \$24.95. White Harvest salt cellar, \$24.95. Heidi tea towels in Denim Blue, set of three, \$19.95. **I Love Linen** French flax linen quilt cover set, from \$235. **Kinokuniya Affinities** by Brian Dillon, \$32.98. **MOR** Emporium Classics Belladonna reed diffuser, from \$26.95.

Mrs Darcy Lifestyle Mother of Pearl candle, \$39.95. **Provincial Home Living** Seminyak tray, \$70. **Vintage Art Emporium** "Cloudscape & Mountains", \$695. **Walter G Textiles** Alcafar Juniper cushion, \$193. All other products stylist's own.

Project supplies **Bunnings** White Knight Squirts undercoat spray paint, 310g, \$11.90. White Knight Squirts bright green gloss spray paint, 310g, \$11.90. Ryobi four-piece glass and tile drill bit set, \$12.99. Plaid Mod Podge dishwasher safe, 236ml, \$21.72. **Woolworths** Dollar Sweets artificial food colours, eight pack, \$7.

PARQUET THE WAY WITH ADAM, PAGE 120

Shopping details **Bauwerk Colour** Medlar limewash paint, \$49.50/1L. **Lifely** Mellow rug, \$149. **Target** Westley Braided Throw in Neutral, \$50. Sofa studio's own. Cushions, books and accessories stylist's own. **Project supplies** **Bunnings** SpecRite 1800 x 1200mm 17mm formply F17, \$70. 30 x 12mm 3.0m DAR Tasmanian oak select, \$17.90. 40 x 12mm 1.8m DAR Tasmanian oak select - 1.8m, \$18.50. Selley's

500ml Aquadhere PVA wood glue interior adhesive, \$15.98. Adoored 53-40x360mm raw square angled tapered leg, \$14.05. Adoored 3/8" vertical leg plate, two pack, \$2.50.

SACHET AWAY, PAGE 160

Project supplies **Amazon** TooGet lavender dried ultra blue bundles, 200+ stems, \$19.99. **Bunnings** Haars Nursery

140mm lavender javelin - Lavandula species, \$11.95. 140mm Tuscany Blue rosemary - Rosmarinus officinalis, \$13.98. Greenlife 180mm mint common - Mentha cordifolia, \$11.29. **Spotlight** Prima Homespun flat fats, 50 x 52 cm, various, \$5. Birch Heat 'N' Bond Ultra pre-measured white, 22mm x 9m, \$18. Simplicity twill tape ivory 13mm, \$5 per metre. ■

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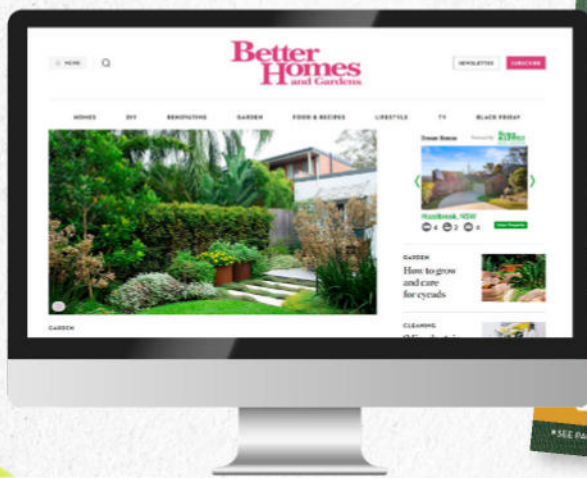
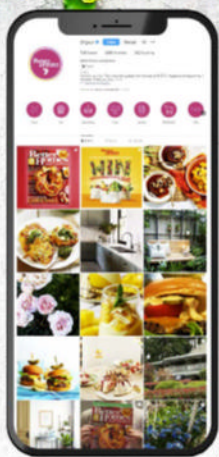
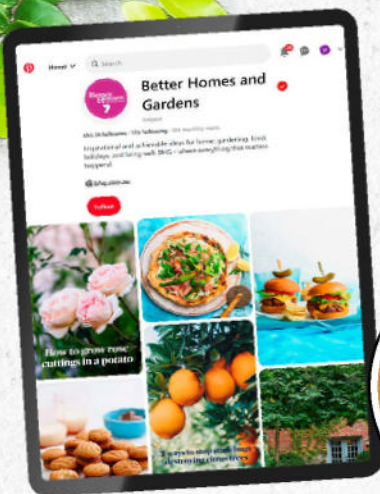
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BETTER SHOPPING

PLANNING A TRIP TO THE SHOPS?
HERE'S A ROUND-UP OF PRODUCTS YOU MAY LIKE TO CHECK OUT...



SUNNY DAYS

Wild Rosella SPF 50+ Sunscreen is a lightweight formula with skin-hydrating ingredients. Enjoy its blend of wild hibiscus plant extract, aloe vera and vitamin E. It's \$19.95 for a travel pack (75ml), other sizes available. *Always read the label and follow the directions for use.*

wearefeelgoodinc.com.au



TOUGH STUFF

If you suffer from dry, cracked and calloused hands, then consider trying Tough Hands Intensive Skin Repair. This cream features science-backed and clinically proven active ingredients that may help to protect dry skin. Best of all, the formula is made in Australia.

duit.com.au

FAST FUEL

Fulfil bars blend delicious taste with optimal nutrition, making them the perfect workout snack or guilt-free treat. Choose from four chocolatey flavours, all of which contain 20g of protein, less than 3g of sugar, plus nine essential vitamins. Available for \$6 per bar, these will satisfy cravings.

fulfilnutrition.com



SILKY SMOOTH

Made with a mix of active and organic ingredients, Clémence Organics skincare helps your skin look bright, firm and smooth. The Brightening Eye + Skin Serum, \$149.99 (30ml) aims to reduce the appearance of dark circles, uneven skin tone and fine lines, and to support collagen synthesis.

clemenceorganics.com



ON THE GLOW

Urban Jungle Glow With The Flow gel serum helps to draw hydration in and keep your skin quenched without leaving a sticky residue behind. The non-greasy formula includes moisture-loving ingredients such as hyaluronic acid, heartleaf extract and glycerin and is designed to soothe stressed-out skin.

sephora.com.au



DRINK UP

Lvl Up is a non-carbonated hydration supplement made for and by Aussies. It comes in five delicious flavours and is formulated with electrolytes and minerals. The 10-pack is available for \$74.99, while the 30-pack costs \$107.95. *Always read the label and follow the directions for use.*

lvlupsupps.com

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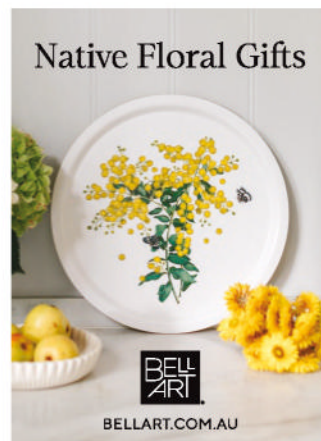
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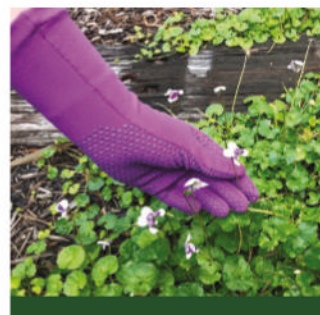
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It's an indisputable truth: Aussies have always loved baked goods. Whether it was homemade or from the local bakery, many of us have fond memories of neenish tarts, sausage rolls or a Vegemite twist. So, in partnership with our talented friends at the Australian Women's Weekly, we've pulled together our favourite true blue recipes from their book *Australia Bakes*. We hope you enjoy reminiscing over these tasty treats, or perhaps find a new family favourite. Either way, roll up those sleeves, pop on the apron and, most importantly, enjoy.

Megan Osborne

CONTENTS

CLASSIC BAKES

4 Lamingtons

6 Finger buns

8 Honey jumbles

10 Pizza scrolls

12 Meat pies

14 Pineapple and
neenish tarts

16 Quiche Lorraine

18 Lemon delicious
pudding

SIMPLE BAKES

20 Anzac biscuits

22 Sausage rolls

24 Vegemite and
cheese twists

26 Damper

SPECIAL BAKES

28 Classic pavlova

30 Coffee and walnut
bundt cake

32 Ginger fluff roll

34 Victoria sponge

Photography JAMES MOFFATT Styling OLIVIA BLACKMORE Food preparation ELIZABETH FIDUCIA



AUSTRALIA BAKES

Scan to find even more classic Aussie recipes in the iconic Australian Women's Weekly cookbook.



LAMINGTONS

PREP + COOKING TIME 50 MINS PLUS COOLING & STANDING **MAKES** 12

6 free-range eggs
 $\frac{2}{3}$ cup caster sugar
 $\frac{1}{2}$ cup plain flour
 $\frac{1}{3}$ cup self-raising flour
 $\frac{1}{3}$ cup cornflour
2 cups desiccated coconut
CHOCOLATE ICING
4 cups pure icing sugar
 $\frac{1}{2}$ cup cocoa powder
15g butter, melted
1 cup milk

1 Preheat oven to 180°C/160°C fan-forced. Grease a 20cm x 30cm rectangular slice pan. Line base and long sides with baking paper, extending the paper 5cm over the sides.

2 Beat eggs in a large bowl with an electric mixer for 10 minutes or until thick and creamy. Gradually add sugar, beating until dissolved between additions. Sift flours twice onto a piece of baking paper or into a bowl. Sift a third time evenly onto egg mixture. Fold flour mixture through egg mixture. Spread mixture into pan.

3 Bake cake for 35 minutes or until cake springs back when it's pressed lightly with your finger in the centre. Turn cake immediately onto a baking-paper-covered wire rack to cool.

4 When cake is cooled, cut into 12 squares.

5 Meanwhile, make the chocolate icing. Sift icing sugar and cocoa into a medium heatproof bowl. Stir in butter and milk until combined. Place your bowl over a medium saucepan of simmering water. Stir until icing is spreadable.

6 Place coconut in a medium bowl. Insert a fork into a cake square. Dip the cake in the icing, draining off excess. Toss in coconut. Place lamington on a wire rack to set. Repeat with remaining cake squares.

TIPS *Lamingtons are much easier to handle if the cake is made a day ahead. • You can also make them with butter cake instead of sponge. • Halve and fill with jam and cream, if you like.*





FINGER BUNS

PREP + COOKING TIME 45 MINS PLUS STANDING & COOLING **MAKES** 16

4 tsp dried yeast
¼ cup caster sugar
1½ cups warm milk
4 cups plain flour
60g butter, chopped
1 egg, beaten lightly
½ cup sultanas
¼ cup dried currants

BUN GLAZE

1 Tbsp caster sugar
1 tsp gelatine
1 Tbsp hot water

GLACÉ ICING

1 cup pure icing sugar
10g butter, melted
1 Tbsp milk, approximately

1 Combine yeast, sugar and milk in a small bowl. Cover with plastic wrap. Stand in a warm place for 10 minutes or until the mixture is frothy.

2 Sift flour into a large bowl. Rub in butter. Stir in yeast mixture, egg, sultanas and currants. Mix to a soft, sticky dough. Cover with plastic wrap. Stand in a warm place for 45 minutes or until dough has doubled in size.

3 Preheat oven to 220°C/200°C fan-forced. Grease two 20cm x 30cm rectangular slice pans.

4 Turn dough onto a floured surface. Knead for 10 minutes or until smooth and elastic. Divide dough into 16 portions. Roll each portion into 15cm lengths. Place eight buns into each pan. Cover loosely with lightly oiled plastic wrap. Stand in a warm place for 15 minutes or until buns are well risen.

5 Bake buns in preheated oven for 8 minutes. Cover loosely with foil. Bake for a further 5 minutes or until golden brown.

6 Meanwhile, make the bun glaze, place all the glaze ingredients in a small saucepan. Stir over heat, without boiling, until sugar and gelatine have dissolved.

7 Transfer hot buns to a wire rack. Brush with hot glaze. Cool.

8 To make glacé icing, sift icing sugar into a small heatproof bowl. Stir in butter and enough milk to make a firm paste. Place bowl over a small saucepan of simmering water. Stir until icing is spreadable. Spread glacé icing over the cooled buns.

TIPS You can tint the glacé icing with pink food colouring, if you like. • Sprinkle the iced buns with desiccated coconut for a traditional finish.

HONEY JUMBLES

PREP + COOKING TIME 35 MINS PLUS COOLING & REFRIGERATION **MAKES** 40

60g butter, chopped
½ cup firmly packed brown sugar
¾ cup golden syrup (see tips)
1 egg, beaten lightly
2½ cups plain flour
½ cup self-raising flour
½ tsp bicarbonate soda
2 tsp ground ginger
2 tsp mixed spice

ICING

1 egg white
1½ cups pure icing sugar (see tips)
1 Tbsp lemon juice, approximately
Pink food colouring

1 Preheat oven to 160°C/140°C fan-forced. Grease two large oven trays and line with baking paper.

2 Stir butter, sugar and syrup in a medium saucepan over low heat until sugar dissolves. Cool for 10 minutes.

3 Transfer cooled syrup mixture to a large bowl. Stir in egg and sifted dry ingredients, in two batches, until combined. Knead dough on a floured surface until it loses its stickiness. Wrap in plastic wrap. Refrigerate for 30 minutes.

4 Divide dough into eight portions. Roll each portion into a 2cm thick sausage. Cut each sausage into five 6cm lengths. Place on trays 3cm apart. Round the ends with lightly floured fingers, then flatten biscuits slightly.

5 Bake for 15 minutes or until browned lightly. Cool on trays.

6 To make icing, beat egg white lightly in a small bowl. Gradually stir in sifted icing sugar, then enough juice to make icing spreadable. Place half the mixture in another bowl and tint with pink food colouring. Keep both icings covered with a damp tea towel.

7 Spread cooled jumbles with pink and white icing.

TIPS *Spray your measuring cup with a little cooking oil spray before scooping up the golden syrup. This will help prevent the syrup sticking to it. • The difference between pure icing sugar and icing sugar mixture is cornflour (cornstarch), which prevents the mixture hardening. You can also use icing sugar mixture in this recipe, but the icing will be softer. • Store jumbles layered between baking paper in an airtight container at room temperature for up to a week.*





PIZZA SCROLLS

PREP + COOKING TIME 50 MINS MAKES 12

- 2 cups self-raising flour
- 1 Tbsp caster sugar
- 30g butter
- ¾ cup milk
- ¼ cup tomato paste
- 2 tsp dried Italian herb blend
- 1 small red onion, chopped finely
- 100g sliced mild salami, cut into thin strips
- 1 medium green capsicum, chopped finely
- 2 cups shredded pizza cheese

- 1 Preheat oven to 200°C/180°C fan-forced. Grease a 20cm x 30cm rectangular slice pan. Line base and long sides with baking paper, extending the paper 5cm over the sides.
- 2 Sift flour and sugar into a medium bowl. Rub in butter. Add enough milk to mix to a soft sticky dough. Turn it onto a floured surface. Knead dough for 10 minutes or until smooth. Roll dough into a 30cm x 40cm rectangle.
- 3 Spread dough with tomato paste. Sprinkle with Italian herb blend, then top with onion, salami, capsicum and half the cheese.
- 4 Roll dough tightly from long side. Using a serrated knife, trim the ends. Cut roll into 12 slices. Place scrolls, cut-side up, in prepared pan. Sprinkle with remaining cheese.
- 5 Bake scrolls for 25 minutes or until browned lightly and cooked through. Transfer to a wire rack.

TIP *Pizza scrolls are best made on the day of serving. They can be eaten warm or cold.*

MEAT PIES

PREP + COOKING TIME 1 HOUR 35 MINS PLUS REFRIGERATION **MAKES** 6

1½ cups plain flour
100g cold butter, chopped
1 free-range egg
1 Tbsp iced water, approximately
3 sheets puff pastry
1 egg, extra, beaten lightly

BEEF FILLING

1 Tbsp olive oil
1 small onion, finely chopped
600g beef mince
400g can crushed tomatoes
2 Tbsp tomato paste
2 Tbsp Worcestershire sauce
¾ cup beef stock
1 tsp fresh thyme, finely chopped
Sea-salt flakes and freshly ground black pepper, to season

1 To make pastry for the pie bases, process flour and butter until crumbly. Add egg and enough of the water to make ingredients just come together. Knead pastry on a floured surface until smooth. Wrap pastry in plastic wrap. Refrigerate for 30 minutes.

2 Meanwhile, make the beef filling. Heat oil in a large saucepan over medium-high heat. Cook onion and beef, stirring, for 5 minutes or until beef is well browned. Stir in tomatoes, tomato paste, Worcestershire sauce and stock, then bring to the boil. Reduce heat to low. Cook for 20 minutes or until mixture is thick. Stir in thyme. Season to taste. Cool.

3 Grease six 10cm x 13cm oval pie tins (⅔-cup/160ml capacity). Divide pastry into six portions. Roll each portion between two sheets of baking paper until large enough to line tins. Lift into tins. Gently press over base and sides. Trim edge. Prick bases with a fork. Place on an oven tray. Cover in plastic wrap. Refrigerate for 30 minutes.

4 Preheat oven to 200°C/180°C fan-forced.

5 Line pastry cases with baking paper. Fill with dried beans or rice. Bake for 10 minutes. Carefully remove paper and beans. Bake for a further 5 minutes. Cool.

6 Meanwhile, cut two 16cm ovals from each sheet of puff pastry. Place on an oven tray, then refrigerate until required.

7 Spoon beef filling into pastry cases. Brush pastry edges with a little of the extra egg. Top pies with puff pastry ovals, pressing edges with a fork to seal. Brush tops with remaining egg.

8 Bake pies for 25 minutes or until browned lightly.

TIPS *These pies are suitable to freeze. After baking, cool pies completely then cover each with two layers of plastic wrap and one of foil. Label, date and freeze for up to 3 months. Thaw them overnight in the fridge. Discard plastic wrap and foil. Reheat in 200°C/180°C fan-forced oven for 25 minutes or until filling is hot. If pastry starts to overbrown, cover pies loosely with foil.*





PINEAPPLE & NEENISH TARTS

PREP + COOKING TIME 1 HOUR 10 MINS PLUS REFRIGERATION,
COOLING & STANDING **MAKES 24**

1 $\frac{3}{4}$ cups plain flour
 $\frac{1}{4}$ cup icing sugar
 185g cold butter, chopped
 1 egg yolk
 2 tsp iced water, approximately
 2 Tbsp strawberry jam
 2 Tbsp fresh pineapple,
 finely chopped

- 1 Process flour, sugar and butter until crumbly. Add egg yolk and enough of the water to make ingredients just come together. Turn dough onto a floured surface and knead gently until smooth. Wrap pastry in plastic wrap. Refrigerate for 30 minutes.
- 2 Grease two 12-hole (2-tablespoon/40ml capacity) shallow flat-based patty pans. Divide pastry in half. Roll each half between two sheets of baking paper until 3mm thick. Cut out 12 x 7cm rounds from each half. Press pastry rounds into pan holes, prick bases with a fork. Refrigerate for 30 minutes.
- 3 Preheat oven to 200°C/180°C fan-forced.
- 4 Bake pastry cases for 12 minutes or until browned lightly. Leave cases in pans for 5 minutes before transferring to a wire rack to cool.
- 5 Make the mock cream and the glacé icing (instructions below).
- 6 Divide jam among half the cases and pineapple among remaining cases. Fill all cases with mock cream, levelling the top with a spatula. Working quickly, spread yellow icing over the pineapple tarts. Spread plain icing over half of each jam tart. Allow to stand until icing is completely set. Spread the remaining half of each jam tart with chocolate icing. Allow to stand until icing is completely set.

MOCK CREAM
 $\frac{3}{4}$ cup caster sugar
 1 $\frac{1}{2}$ Tbsp milk
 $\frac{1}{4}$ cup water, plus 1 Tbsp extra
 $\frac{1}{2}$ tsp gelatine
 185g unsalted butter, softened
 1 tsp vanilla extract

GLACÉ ICING
 1 $\frac{1}{2}$ cups pure icing sugar
 15g unsalted butter, melted
 2 Tbsp hot milk, approximately
 Yellow food colouring
 $\frac{1}{2}$ tsp cocoa powder

mock cream Stir caster sugar, milk and $\frac{1}{4}$ cup water in a small saucepan over low heat, without boiling, until sugar dissolves. Sprinkle gelatine over extra 1 tablespoon of water in a small jug, then stir into the milk mixture until gelatine dissolves. Cool to room temperature. Beat butter and vanilla in a small bowl with an electric mixer until pale and fluffy. With motor operating, gradually add in cold milk mixture and beat until light and fluffy.

glacé icing Sift icing sugar into a medium heatproof bowl. Stir in butter and enough of the milk to make a thick paste. Place $\frac{2}{3}$ cup of the icing in a small heatproof bowl and tint with yellow colouring. Divide remaining icing between two small heatproof bowls. Stir sifted cocoa into one bowl of icing, leaving the other plain. Working with one at a time, place each bowl over a small saucepan of simmering water and stir until icing is spreadable.

QUICHE LORRAINE

PREP + COOKING TIME 1 HOUR 5 MINS PLUS COOLING & STANDING **SERVES** 6

2 tsp olive oil
1 medium onion, chopped finely
3 rindless bacon slices, chopped finely
3 free-range eggs
300ml pouring cream
½ cup milk
¾ cup coarsely grated gruyère cheese
Sea-salt flakes and freshly ground black pepper, to season
Fresh parsley leaves, to serve

PASTRY

1 ¾ cups plain flour
150g cold butter, chopped
1 egg yolk
2 tsp lemon juice
1 Tbsp iced water, approximately

- 1 To make the pastry, sift flour into a medium bowl. Rub in butter. Add egg yolk, lemon juice and enough of the water until ingredients come together. Knead gently on a floured surface until smooth. Wrap in plastic wrap. Refrigerate for 30 minutes.
- 2 Preheat oven to 200°C/180°C fan-forced. Roll pastry between two sheets of baking paper until large enough to line a 25cm round, 3.5cm deep, loose-based fluted tart tin. Lift pastry into tin and gently press into the base and side. Trim edge. Prick base all over with a fork. Place tin on an oven tray. Line pastry case with baking paper. Fill with dried beans or rice. Bake for 10 minutes. Remove paper and beans. Bake for a further 10 minutes or until browned lightly. Cool.
- 3 Reduce oven to 180°C/160°C fan-forced.
- 4 Heat oil in a small frying pan over medium heat. Cook onion and bacon, stirring, for 8 minutes or until onion is soft. Drain on paper towel. Cool. Sprinkle bacon mixture on pastry case.
- 5 Whisk eggs in a medium bowl. Whisk in cream, milk and cheese. Season. Pour mixture into pastry case.
- 6 Bake quiche for 35 minutes or until filling is set (see tips). Leave in tin for 5 minutes before transferring to a wire rack to cool. Before serving, sprinkle with parsley leaves, if you like.

TIPS *A perfect quiche should be slightly soft to touch at the centre as it will continue to set on standing. To test if it's cooked, insert a thin-bladed knife into the centre. If the knife comes out clean the quiche is cooked.* • You can use grated cheddar instead of gruyère, if you prefer.





LEMON DELICIOUS PUDDING

PREP + COOKING TIME 1 HOUR 5 MINS SERVES 6

80g butter, softened
3 tsp finely grated lemon zest
½ cup caster sugar
3 free-range eggs, separated
¼ cup self-raising flour
1⅔ cups milk
⅓ cup lemon juice
2 tsp icing sugar
Pouring cream, to serve

- 1 Preheat oven to 180°C/160°C fan-forced. Grease a 1.5-litre (6-cup) baking dish. Place on an oven tray.
- 2 Beat butter, zest and sugar in a small bowl with an electric mixer until pale and fluffy. Add egg yolks, one at a time, beating well after each addition, until thick and creamy. Whisk in flour, milk and juice until well combined.
- 3 Beat egg whites in a small bowl with an electric mixer until firm peaks form. Gently fold egg whites into lemon mixture, in two batches, until combined. Pour mixture into dish.
- 4 Bake pudding for 45 minutes or until the top is golden and just firm to the touch. Serve immediately, dusted with sifted icing sugar. Drizzle with a little pouring cream, if you like.

TIP *This lovely comforting pudding should be served straight from the oven or it will sink and absorb most of the sauce.*

ANZAC BISCUITS

PREP + COOKING TIME 45 MINUTES PLUS COOLING **MAKES 26**

125g butter, chopped
2 Tbsp golden syrup or treacle
(see tips)
½ tsp bicarbonate soda
2 Tbsp boiling water
1 cup rolled oats (see tips)
1 cup plain flour
1 cup firmly packed brown sugar
¾ cup desiccated coconut

- 1** Preheat oven to 180°C/160°C fan-forced. Grease two large oven trays and line with baking paper.
- 2** Stir butter and syrup in a medium saucepan over low heat until smooth. Combine the bicarbonate soda and water, then stir into the butter mixture. Stir in the remaining ingredients.
- 3** Roll level tablespoonfuls of mixture into balls. Place 5cm apart on lined trays, then flatten slightly.
- 4** Bake for 12 minutes or until golden. Cool biscuits on trays.

TIPS *Spray your measuring spoon with a little cooking oil spray before scooping up the golden syrup or treacle. This will help prevent the syrup sticking to your spoon.* • *Make sure you use rolled oats rather than quick-cooking oats as they will produce a different result.* • *Store biscuits in an airtight container for up to a week.*





SAUSAGE ROLLS

PREP + COOKING TIME 35 MINS MAKES 48

1 medium onion, chopped finely

**½ cup stale breadcrumbs
(see tips)**

500g sausage mince

500g beef mince

**1 free-range egg, plus 1 extra,
lightly beaten**

1 Tbsp tomato paste

1 Tbsp barbecue sauce

**2 Tbsp fresh flat-leaf parsley,
finely chopped**

**Sea-salt flakes and freshly ground
black pepper**

6 sheets puff pastry

2 Tbsp sesame seeds

Tomato sauce, to serve

1 Preheat oven to 220°C/200°C fan-forced. Line oven trays with baking paper.

2 Combine onion, breadcrumbs, sausage mince and beef mince, one egg, tomato paste, barbecue sauce and parsley in a large bowl. Season with salt and pepper.

3 Cut pastry sheets in half lengthways. Place equal amounts of filling mixture lengthways along centre of each pastry piece (see tips). Roll each pastry piece from one wide edge to enclose the filling. Cut each roll into four pieces. Place rolls, seam-side down, on trays. Brush with beaten egg and sprinkle with sesame seeds.

4 Bake rolls for 25 minutes or until golden and puffed. Serve sausage rolls hot with tomato sauce, if you like.

TIPS To make stale breadcrumbs, use 2-3 day old bread and process in batches. • An easy way to make sure you get an equal amount of filling mixture in each sausage roll is to pipe it down the length of the pastry, using a piping bag fitted with a 2cm plain tube. • Uncooked sausage rolls keep well in the freezer for up to 3 months. Allow an extra 5 minutes when baking from frozen. • For bite-sized sausage rolls, cut each roll into six pieces at step 3, if you like.

VEGEMITE & CHEESE TWISTS

PREP + COOKING TIME 30 MINUTES PLUS FREEZING **MAKES 24**

2 sheets puff pastry
1 Tbsp Vegemite
 $\frac{2}{3}$ cup finely grated parmesan cheese

- 1 Preheat oven to 220°C/200°C fan-forced. Grease two oven trays and line with baking paper.
- 2 Spread one pastry sheet with half the Vegemite. Sprinkle with half the parmesan. Top with remaining pastry sheet. Spread with remaining Vegemite, then sprinkle with remaining parmesan.
- 3 Cut pastry stack in half lengthways. Place one stack on top of the other and press down firmly. Cut pastry crossways into 24 strips. Twist each strip several times, pinching the ends to seal. Place on trays. Freeze for 30 minutes.
- 4 Bake twists for 12 minutes or until puffed and golden brown.

TIP *Twists are best made on the day of serving.*





DAMPER

PREP + COOKING TIME 1 HOUR PLUS STANDING SERVES 6

3 cups self-raising flour
1 tsp salt
30g butter
½ cup milk
1 cup water, approximately
Butter and golden syrup, to serve

- 1 Preheat oven to 180°C/160°C fan-forced. Grease an oven tray.
- 2 Sift flour and salt into a large bowl. Rub in butter. Make a well in the centre. Add milk and enough of the water to mix into a soft and sticky dough.
- 3 Turn dough onto a floured surface and knead until smooth. Shape into a 15cm round and place on the prepared tray. Brush top with a little extra milk or water. Dust with a little extra flour.
- 4 Bake damper for 45 minutes or until it sounds hollow when tapped. Stand for 10 minutes before serving. Serve with butter and golden syrup, if you like.

TIP *Damper is best made on the day of serving.*

CLASSIC PAVLOVA

PREP + COOKING TIME 1 HOUR 50 MINS PLUS COOLING **SERVES** 8

4 egg whites
1 cup caster sugar
½ tsp vanilla extract
¾ tsp white vinegar
300ml thickened cream
250g strawberries, halved
125g blueberries
¼ cup passionfruit pulp

- 1** Preheat oven to 130°C/110°C fan-forced. Mark an 18cm circle on a sheet of baking paper. Place paper, marked-side down, on a large oven tray.
- 2** Beat egg whites in a small bowl with an electric mixer until soft peaks form. Gradually add sugar, beating well after each addition, until sugar dissolves or until mixture is thick and glossy. Add vanilla and vinegar and beat until just combined.
- 3** Spread meringue mixture inside marked circle on the tray. Level the top with a spatula.
- 4** Bake meringue for 1 hour 30 minutes or until dry to the touch. Turn oven off. Cool pavlova in oven with door ajar.
- 5** Just before serving, beat cream in a small bowl with an electric mixer until soft peaks form. Spoon cream on pavlova, top with berries and drizzle with passionfruit.

TIP Pavlova can be baked a day ahead. Store in an airtight container in a cool, dry place. Assemble with cream and fruit close to serving.





COFFEE & WALNUT BUNDT CAKE

PREP + COOKING TIME 1 HOUR PLUS COOLING & STANDING **SERVES 8**

30g butter
1 Tbsp brown sugar
2 tsp ground cinnamon
2 cups roasted walnuts
½ cup milk
1 Tbsp instant coffee granules
185g butter, softened, extra
1 ½ cups caster sugar
3 free-range eggs
1 cup self-raising flour
¾ cup plain flour
TOFFEE DRIZZLE
½ cup caster sugar
¼ cup water
⅓ cup pouring cream

1 Preheat oven to 160°C/140°C fan-forced. Grease a 22cm bundt cake pan well, then dust with a little extra flour and shake out excess (see tip).

2 Melt butter in a small saucepan over medium heat. Stir in brown sugar, cinnamon and walnuts until combined. Remove from heat. Set aside to cool.

3 Stir milk and coffee in a small bowl until coffee dissolves.

4 Beat extra butter and the caster sugar in a small bowl with an electric mixer until pale and fluffy. Add eggs, one at a time, beating until just combined after each addition. Stir in sifted flours, then milk mixture. Spread one-third of the cake mixture into base of the pan. Sprinkle with one-third of the walnut mixture. Top with remaining cake mixture. Smooth the surface.

5 Bake cake for 55 minutes or until a skewer inserted into the centre comes out clean. Leave cake in pan for 5 minutes before turning out onto a wire rack over an oven tray to cool.

6 To make toffee drizzle, stir sugar and ¼ cup water in a small saucepan over medium heat, without boiling, until sugar dissolves. Bring to the boil. Reduce heat to low. Simmer, without stirring, until caramel in colour. Add cream. Stir for 1 minute or until mixture has thickened slightly.

7 Working quickly, drizzle toffee on top of cake. Top with remaining walnut mixture, pressing down lightly.

TIP Bundt pans have a tendency to stick, so use melted butter and a pastry brush to grease the pan evenly, paying particular attention to any joins in the pan and the tube.

GINGER FLUFF ROLL

PREP + COOKING TIME 35 MINS PLUS STANDING & REFRIGERATION **SERVES** 10

3 free-range eggs

$\frac{2}{3}$ cup caster sugar

$\frac{2}{3}$ cup cornflour

1 tsp cream of tartar

$\frac{1}{2}$ tsp bicarb soda

1 tsp cocoa powder

2 tsp ground ginger

$\frac{1}{2}$ tsp ground cinnamon

1 Tbsp icing sugar

GINGER CREAM FILLING

$\frac{3}{4}$ cup thickened cream

2 Tbsp golden syrup

1 tsp ground ginger

1 Preheat oven to 180°C/160°C fan-forced. Grease a 25cm x 30cm swiss roll pan. Line base and long sides with baking paper, extending the paper 5cm over the sides.

2 Beat eggs and $\frac{1}{2}$ cup of the caster sugar in a small bowl with an electric mixer until mixture is thick and creamy and sugar dissolves.

3 Sift cornflour, cream of tartar, bicarb soda, cocoa and spices twice onto a piece of baking paper. Sift a third time evenly onto egg mixture. Fold flour mixture through egg mixture. Spread into pan.

4 Bake cake for 12 minutes or until cake springs back when pressed lightly with your finger in the centre.

5 Meanwhile, place a piece of baking paper, cut just larger than the pan, on the bench. Sprinkle with the remaining caster sugar.

6 Turn hot sponge onto sugared baking paper. Peel away lining paper. Trim cake edges with a sharp knife. Using paper as a guide, gently roll up sponge from a long side. Place seam-side down on a wire rack. Cover with a clean tea towel. Stand for 5 minutes. Carefully unroll cake. Cool.

7 Meanwhile, to make ginger cream filling, beat cream, golden syrup and ginger in a small bowl with electric mixer until firm peaks form, without overbeating.

8 Spread filling over sponge, leaving a 1cm border. Roll up firmly from a long side using the paper as a guide. Wrap the roll firmly in plastic wrap to help keep the log shape. Refrigerate, seam-side down, for 30 minutes. Remove plastic wrap.

9 Just before serving, dust with sifted icing sugar.

TIP *This delicious traditional ginger-spiced cake is best made on the day of serving.*





VICTORIA SPONGE

PREP + COOKING TIME 50 MINS PLUS COOLING SERVES 10

250g unsalted butter, softened
1 cup caster sugar
1 tsp vanilla extract
4 free-range eggs
½ cup milk
2 cups self-raising flour
⅓ cup raspberry jam, warmed
2 tsp icing sugar
Strawberries, to serve (optional)

- 1** Preheat oven to 180°C/160°C fan-forced. Grease two deep 20cm round cake pans. Line base and side with baking paper.
- 2** Beat softened butter, sugar and vanilla in a small bowl with an electric mixer until pale and fluffy. Add eggs, one at a time, beating until just combined after each addition. Gradually add milk, beating until combined.
- 3** Transfer mixture to a large bowl. Stir in sifted flour, in two batches, until mixture is smooth. Divide mixture between pans.
- 4** Bake cakes for 30 minutes or until a skewer inserted into the centre comes out clean. Transfer to baking-paper-covered wire racks to cool.
- 5** Sandwich cakes with jam. Just before serving, dust with sifted icing sugar and top with strawberries, if you like.

TIPS *For best results, bring your eggs to room temperature before using in the recipe. • This classic sponge cake is best made on the day of serving.*

Australia BAKES

Easy and
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CLASSIC FAMILY FAVOURITES

◀ Finger-lickin' finger buns



A DELICIOUS LEMON PUDDING

◀ Can't beat a classic